

Rotel Sausage Balls

Serves: about 25 Print

Ingredients:

- 1 lb hot sausage
- 8 oz cream cheese, softened
- 1 can (14.5 oz) Rotel, drained
- 1 ½ cups Bisquick
- 4 oz sharp cheddar cheese, shredded

Directions:

1. Preheat oven to 400 degrees. Line a large baking sheet with parchment paper.
2. Add all ingredients to the bowl of a stand mixer fitted with the paddle attachment. Process on medium speed until well combined, scraping the sides mid way through, if necessary.
3. Roll meat mixture to approximately 1 ½ inch balls, and place on prepared baking sheet. Bake for 18-20 mins until golden brown on top. Serve immediately!

Recipe notes:

*Even though we're using hot sausage and Rotel, these are really not too spicy. The cream cheese and biscuit mix really help to tame the heat down.

*Try to drain as much of the liquid out of the Rotel as you can. Let the Rotel sit in a colander for 10-15 mins, and press down with a spoon to get the excess juices out. We don't want our sausage balls to be soggy!

*I recommend shredding your own cheese for this. It melts much better without all the extra "anti clump" preservatives you find in a pre-bagged mix.