

Sausage Biscuit Balls



Total Time: 30 Minutes



Servings: 20-30 Sausage Balls

INGREDIENTS

2 cups white, whole wheat or all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1/4 cup unsalted butter, cold and cut into small cubes
1/2 cup milk of choice
2 cups shredded cheddar cheese
1 lb. Italian turkey sausage (hot or mild), cooked and crumbled



Courtesy Of: Chef Henry

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INSTRUCTIONS

1

Preheat oven to 400°F. Line two baking sheets with parchment paper.

2

In a large bowl, combine the flour, baking powder and salt.

3

Add the butter and use a pastry cutter or two knives to cut the butter into the flour mixture, until it resembles small peas.

4

Add milk and stir just until combined.

5

Add the cheese and cooked sausage and mix well. The batter will be dense, so use your hands if you need to.

6

Roll the mixture into small balls-about 1 inch in diameter and place on baking sheets about 2 inches apart.

7

Bake at 400°F for 12-15 minutes, until lightly browned