

chattavore

Sausage Balls from Scratch

Prep time: 20 minutes

Cook time: 20 minutes

Makes about 60 sausage balls

- 2 cups all-purpose flour
 - 1 tablespoon baking powder
 - 3/4 teaspoon salt
 - 1/2 cup (1 stick) unsalted butter, cut into cubes and chilled
 - 1 pound breakfast sausage (mild or hot, your choice)
 - 1 pound cheddar cheese (2 8-ounce blocks), grated
 - milk
1. Preheat the oven to 375 degrees. If desired, spray 2 sheet pans with cooking spray (I actually never bother).
 2. In a large bowl, stir together the flour, baking powder, and salt. Using a pastry blender or your fingertips, work the butter into the flour mixture until the mixture resembles coarse crumbs.
 3. Add the sausage and cheese to the bowl along with a couple of tablespoons of milk. Using your hands, work the ingredients together until well-combined, adding milk a tablespoon at a time to moisten the mixture so that you can get all the dry flour (you can also use a stand mixer with the paddle attachment to do this, but I just prefer to use my hands).
 4. Portion the sausage ball mixture into tablespoon size pieces (I use a cookie scoop to do this) and roll into balls using your palms before placing them onto the baking sheets.
 5. Bake the sausage balls until lightly browned, about 20 minutes. Serve immediately or at room temperature.