

Sausage Balls from Scratch

2 CUPS SELF-RISING FLOUR

2 EGGS

1 LB. SAUSAGE (1/2 HOT, 1/2 MILD)

3/4 STICK GRATED FROZEN SALTED BUTTER

2 TBSP. LIGHTHOUSE FREEZE DRIED SALAD BLEND, OR 3 TBSP. MINCED GREEN ONION & PARSLEY

10 OZ GRATED SHARP CHEDDAR CHEESE

Combine flour, eggs, grated butter, sausage, salad blend or green onion and parsley in large bowl. Use hands and blend well. Lay mixture out on flat surface and knead in cheese. Knead in a little at a time to make sure it is evenly distributed. Pinch dough off in walnut sizes. (About 1 1/4" diameter) Roll into balls and place on parchment lined cookie sheet. Bake at 350 degrees for 25 minutes. Yield: 48-60 Sausage Balls. Refrigeration needed if leftover.

Note from Facebook viewer: "Made these tonight, wow, they are delicious. I hope there are some left for our get together Sunday! From: Verla!!"