



Sausage Meatball Bites

directions

1. Mix together, using your fingers, the Swaggerty's Farm sausage, bread crumbs, Italian seasoning, Worcestershire sauce, 1/2 cup minced parsley, salt, and pepper.
2. Bring marinara sauce to a simmer over medium heat.
3. Form the sausage mixture into approximately 1" meatballs (great job for the kids) and drop into the sauce to cook. Stir gently to coat meatballs. Cook for about 15 minutes.
4. Arrange bread cubes on a serving platter. Top each with a meatball and some of the sauce, adding a slice of cherry tomato if desired, securing all with a skewer. Sprinkle finished "bites" with additional minced parsley and serve.

notes

Kids and Adult kids love food on "sticks." These bites are fun to eat, can look elegant, yet super easy to make.

Meatballs can be made in bulk ahead of time. Just double recipe using 1 lb of Swaggerty's Farm roll sausage and freeze until ready to use.

A small square cut slice of cheese could be added on top of the bread cube before adding the meatball as well.

These are great if you are watching your waistline. You get all the tastes you love without over doing it! Good for late summer parties or family get-togethers.

to serve

Serve warm.



10 or 6

servings

10 min

prep time

15 min

cook time

ingredients

1/2 Lb. Swaggerty's Farm roll sausage

2/3 cup bread crumbs

1 tbsp Italian seasoning

1 egg

1 tbsp Worcestershire sauce

1/2 cup minced parsley

Salt & black pepper

1 jar of your favorite pre-made marinara sauce

Italian or ciabatta bread cut into 1" cubes

Optional: Slices of cherry or grape tomatoes & extra minced parsley

(4 to 6 inch skewers)

Pairs well with: Chilled wine or beer as an appetizer, or a salad if used as an entrée

Special Kitchen Tools: N/A