



Sausage Antipasto Bites

directions

1. Cut each Swaggerty's Farm Sausage patty in half down the middle to make 16 halves. Roll each half into a small meatball.
2. Preheat oven to 350 degrees. Place sausage meatballs made from patties onto a sheet pan lined with parchment paper. Bake until sausage is cooked throughout. Drain on paper towels.
3. Place fresh mozzarella balls in a mixing bowl and toss with chopped herbs and red pepper flakes to taste.
4. To make appetizer bites thread ingredients onto skewers using one meatball per skewer along with other ingredients. Mix up ingredients on each skewer so they are all different and colorful and fun.

notes

This is a fun job for the bigger kids to help with in the kitchen.

This recipe is easily doubled or tripled for large gatherings and would be perfect for picnics, tailgating, or lunches to go.

Swaggerty's Farm fresh sausage patties cut in half makes perfect 1 inch meatballs. If you buy a large package of the patties, go ahead and roll them all into meatballs, then cook and freeze to use in other recipes such as spaghetti with meatballs or more appetizers.

Be creative with your skewers using whatever your family likes....sliced pickles, small squares of cheddar or pepper jack cheeses, pickled jalapeño slices...raid the pantry!



16
servings

20 min
prep time

10 min
cook time

ingredients

- 8 Swaggerty's Farm Sausage Patties
- 1 to 2 jars of marinated artichoke hearts, drained and cut in half
- 1 container or small fresh mozzarella balls, drained
- Fresh herbs of your choice finely chopped - thyme, rosemary, oregano, basil, etc
- Red pepper flakes to taste
- 1 container of cherry or grape tomatoes
- 1 jar of pickled baby corn, drained and each cut in half
- 1 jar of pitted Kalamata olives, or regular black olives, or green olives, drained

Pairs well with: Seasonal fruit, greens, avocado

Special Kitchen Tools: Small skewers - 5 to 6 inch