



Gluten-Free Sausage Balls | Easy Party Appetizer Recipe

directions

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper & spray with vegetable spray.
2. Mix all the ingredients together using your hands (use gloves if you have sensitive hands) until very well mixed in a large bowl.
3. Roll sausage mixture into 1 inch balls and place on baking sheet.
4. Bake for 25 minutes or until golden brown and puffy. Check inside of one sausage ball for doneness. If not completely cooked inside cook another 5 minutes.
5. For Dipping Sauce put jelly, soy or tamari and horseradish in a microwave safe bowl and heat until jelly has melted. Stir well. Set aside.
6. Serve warm sausage balls with small picks for dipping into the sauce.

36 balls <i>servings</i>	20 min. <i>prep time</i>	30 min. <i>cook time</i>
ingredients 1 lb. Swaggerty's Farm Roll Sausage 1 ½ cups Gluten Free Baking Mix (Bisquick, Bob's Red Mill, etc.) 2 cups shredded sharp Cheddar Cheese ½ cup Feta Cheese crumbles ½ tsp. each of garlic powder & onion powder ¼ to ½ tsp. cayenne pepper 1 Tbsp. chopped chives 1 egg ¼ cup buttermilk salt & pepper DIPPING SAUCE: ½ cup Red Currant Jelly 1 tbsp Gluten Free Soy Sauce or Tamari Sauce ½ to 1 tsp prepared horseradish		

To Serve

Serve sausage balls warm and on your favorite serving platter. Plate with the homemade dipping sauce, mustard, syrup, or any of your other favorite sausage ball dipping sauces.

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