Sausage Balls

Make-ahead · Serves a crowd · Holiday · Makes about 50

Ken's note: TBD

The Southern holiday classic: sausage, sharp cheddar, and a biscuit-style dough, baked into tender, cheesy bites. Grate the cheese from a block; pre-shredded cheese makes them dry.

Ingredients

- 2 cups all-purpose flour
- 1 Tbsp baking powder
- ¼ tsp salt
- ¼ tsp cayenne
- 3 Tbsp cold unsalted butter, cut small
- 1 lb bulk pork breakfast sausage, at room temperature
- 3 cups (12 oz) freshly grated sharp cheddar
- ¼–⅓ cup milk

Method

1. Heat the oven to 375°F and line two sheet pans with parchment. Whisk the flour, baking powder, salt, and cayenne, and rub in the butter until it's in small crumbs.
2. Add the sausage and cheese and work with your hands until the dough holds together, adding milk 1 Tbsp at a time if it's too crumbly. Roll into 1-inch balls and place 1 inch apart.
3. Bake 18–22 minutes, until golden and cooked through. Serve warm. Freeze unbaked on a tray, then bag, and bake from frozen (add 5 minutes).