



Sausage Balls with Rustlin' Rob's Rattlesnake Bite Seasoning

Yield: 5 dozen sausage balls
HEAT LEVEL: HOT

INGREDIENTS:

- 1 (1-pound) package ground sausage (Jimmie Dean regular)

- 2 cups baking mix (recommended: Bisquick)
- 4 cups grated sharp Cheddar cheese (I like white)
- 2 tablespoons [Rustlin' Rob's Rattlesnake Bite Rub](#)

DIRECTIONS:

Preheat the oven to 375 degrees F. Line a baking sheet with parchment paper. Combine all ingredients using a large stand mixer. The mixture will be very crumbly. Form into 1 inch balls, squeezing the mixture so it holds together, then rolling it between the palms of your hands to form balls. Place the balls on the baking sheet. Bake for 18 to 20 minutes or until golden brown.

I like to make extra and freeze in several bags to use later. Just mark bag with time and temperature. I don't even thaw. Just take out of freezer and arrange on baking sheet. By the time the oven pre-heats, the balls are ready to bake.