



# Cheddar Bay Sausage Balls



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## Introduction

Cheddar Bay Sausage Balls are a delicious twist on the classic sausage ball recipe, inspired by the famous biscuits served at a popular seafood chain. These savory bites combine the rich flavors of cheddar cheese and sausage, enhanced with a touch of garlic and seasoning, making them a perfect snack or appetizer for any gathering. Whether you are hosting a party or looking for a tasty treat, these sausage balls are sure to be a hit.

## Detailed Ingredients with measures

- 1 pound of breakfast sausage
- 1 cup of shredded cheddar cheese
- 1 cup of baking mix
- 1/2 cup of milk
- 1 teaspoon of garlic powder
- 1/2 teaspoon of onion powder
- 1/4 teaspoon of cayenne pepper (optional)
- Fresh parsley, chopped (for garnish)

## Prep Time

Preparation of Cheddar Bay Sausage Balls takes approximately 15 minutes. This quick prep time makes it easy to whip up these delicious bites even on a busy day.

## Cook Time, Total Time, Yield

The cooking time for these sausage balls is about 20 minutes. Therefore, the total time from prep to cooking is approximately 35 minutes. This recipe yields around 24 sausage balls, making it a great option for sharing with friends and family.





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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 375°F (190°C).

### **Prepare the Baking Sheet**

Line a baking sheet with parchment paper or a silicone baking mat.

### **Combine Dry Ingredients**

In a large mixing bowl, combine the flour, cheddar cheese, and seasonings.

### **Add Sausage**

Add the sausage to the dry mixture and mix until well incorporated.

### **Add Wet Ingredients**

In a separate bowl, whisk together the eggs and milk. Then, pour this mixture into the sausage mixture.

See also [No-Bake Strawberry Cheesecake](#)

### **Mix Thoroughly**

Stir all the ingredients together until a dough-like consistency forms.

### **Form the Balls**

Using your hands, roll the mixture into 1-inch balls and place them on the prepared baking sheet.

**Bake in the Oven**

Bake the sausage balls for 20-25 minutes or until they are golden brown and cooked through.

**Cool Before Serving**

Allow the sausage balls to cool on the baking sheet for a few minutes before transferring them to a serving platter.

## Notes

**Storage**

Store any leftovers in an airtight container in the refrigerator for up to 3 days.

**Freezing Instructions**

To freeze, place the baked sausage balls in a single layer on a baking sheet. Once frozen, transfer them to a freezer bag and store for up to 2 months.

**Serving Suggestions**

These sausage balls can be served as appetizers or snacks, and pair well with dipping sauces such as ranch or barbecue.

**Variations**

Feel free to mix in other ingredients like chopped green onions or different types of cheese for added flavor.





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## Cook techniques

### Mixing ingredients

Ensure that the sausage, cheese, and other ingredients are thoroughly combined to achieve a uniform flavor and texture in the sausage balls.

### Forming the balls

Use your hands to shape the mixture into small balls. Consistent size will help them cook evenly.

### Baking

Preheat your oven and place the sausage balls on a baking sheet lined with parchment paper for easy cleanup. Bake until golden brown.

### Cooling

Allow the sausage balls to cool slightly on the baking sheet after removing them from the oven. This helps set the shape and enhances flavor.

See also Black Forest Ice Cream Sandwich Cake

## FAQ

### Can I use a different type of sausage?

Yes, you can use different types of sausage to suit your taste preferences.

**How long can I store leftover sausage balls?**

Leftover sausage balls can be stored in an airtight container in the refrigerator for up to 3 days.

**Can these sausage balls be frozen?**

Yes, you can freeze the uncooked sausage balls. Just be sure to place them in a single layer on a baking sheet before transferring to a freezer-safe container.

**What can I serve with the sausage balls?**

Sausage balls pair well with dipping sauces like mustard or ranch dressing.

**Are these suitable for gluten-free diets?**

To make them gluten-free, ensure you use gluten-free baking mix instead of traditional baking mix.



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## Conclusion

The Cheddar Bay Sausage Balls are a delightful blend of flavors that bring a touch of comfort food to any occasion. They are easy to make and ideal for parties, appetizers, or even a quick snack. With a combination of cheddar cheese and sausage, each bite is packed with savory goodness that is sure to please any crowd.

## More recipes suggestions and combination

### **Spicy Jalapeño Cheese Balls**

Combine cream cheese, jalapeños, and shredded cheese for a zesty twist on your classic cheese balls.

### **Herbed Chicken Sausage Bites**

Mix ground chicken with fresh herbs and spices for a leaner, herbaceous alternative that still provides great flavor.

### **Buffalo Chicken Dip Balls**

Take your favorite buffalo chicken dip and roll it into bite-sized balls for a gameday treat that's sure to be a hit.

### **Italian Sausage Cheese Puffs**

Incorporate Italian sausage with mozzarella and Parmesan cheese for a delightful Italian-inspired variation.

See also Crock Pot Hamburger Helper

**BBQ Bacon Cheddar Bites**

Combine crispy bacon, BBQ sauce, and cheddar cheese for a sweet and savory flavor explosion in each bite.

**Vegetarian Cauliflower Cheese Bites**

Use cauliflower, cheddar cheese, and breadcrumbs for a healthier, meat-free option that doesn't skimp on flavor.

**Greek Feta and Spinach Balls**

Mix feta cheese, spinach, and herbs for a Mediterranean-inspired snack packed with flavor and nutrition.



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