

Bisquick Sausage Cheese Balls - The Ultimate Party Appetizer

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OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 pound ground pork sausage
- 2 cups Bisquick baking mix
- 1 1/2 cups shredded sharp cheddar cheese
- 1/2 cup grated Parmesan cheese
- 1/2 cup milk
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon black pepper

DIRECTIONS

- 1.** Prep Your Oven: Preheat to 350°F (175°C). Line a baking sheet with parchment paper or lightly grease it.
- 2.** Mix It Up: In a large bowl, combine the sausage, Bisquick, cheddar, Parmesan, milk, and spices. Mix until thoroughly combined-you may need to use your hands to bring it all together.
- 3.** Roll and Place: Form 1-inch balls and place them evenly on the baking sheet. You should get about 30-36 balls.
- 4.** Bake to Golden Perfection: Bake for 20-25 minutes, or until the sausage balls are golden and fully cooked through.
- 5.** Serve: Let cool for a few minutes before serving. These are best enjoyed warm with your favorite dipping sauces.

TIPS FOR SUCCESS

Use freshly shredded cheese for the best melt and flavor.

If the mixture is too dry, add an extra splash of milk.

For easy cleanup, use a cookie scoop for uniform portions.

Freeze uncooked balls on a tray, then transfer to a freezer bag for quick future snacks.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bisquick-sausage-cheese-balls-the-ultimate-party-appetizer/>