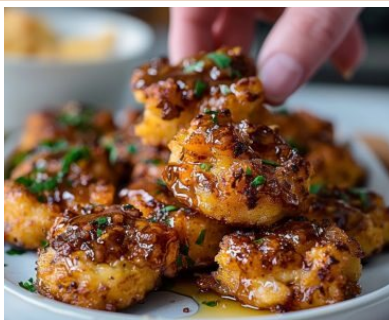


Hanky Panky Bites: The Ultimate Party Appetizer You'll Make Again and Again

1 lb breakfast sausage (spicy or mild)



OVEN
400°F

TIME
10-12 min

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INGREDIENTS

- 1 lb ground beef
- 1 lb breakfast sausage (spicy or mild)
- 1 (16 oz) package of Velveeta cheese, cubed
- 1 tsp Worcestershire sauce
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp onion powder
- 1 loaf cocktail rye bread (party rye)

DIRECTIONS

- 1.** Cook the : Meat: In a large skillet, brown the sausage and ground beef over medium heat. Drain excess grease.
- 2.** Melt the : Cheese: Add cubed Velveeta to the meat in the pan. Stir until fully melted and combined.
- 3.** Season : It Up: Add Worcestershire, garlic powder, and onion powder. Mix well.
- 4.** Assemble: Spoon the cheesy meat mixture onto slices of cocktail rye bread.
- 5.** Bake or : Freeze: To serve immediately: Preheat oven to 400°F and bake for 10-12 minutes until bubbly.
- 6.** To freeze: Place topped bread slices on a tray, freeze until solid, then transfer to a freezer bag. Bake from frozen at 400°F for 15-18 minutes.

SWAPS & NOTES

Cheese : You can swap Velveeta for a blend of sharp cheddar and cream cheese for a slightly different texture.

Sausage : Use hot sausage for a spicy kick, or go with turkey sausage to lighten it up.

Thin-sliced baguette or pumpernickel rounds work great.

TIPS FOR SUCCESS

Don't skimp on seasoning -Worcestershire adds that punch of umami.

Use a broiler for a crispier finish if you like a bit of char.

Double the batch and freeze half for easy entertaining later.

