

4-Ingredient Sausage Balls: The Easiest, Cheesiest Appetizer Ever

quick, delicious, and crowd-pleasing appetizer



OVEN
375°F

TIME
30 min

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SAVE
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INGREDIENTS

- 1 pound ground pork sausage (mild, hot, or breakfast sausage)
- 2 cups shredded cheddar cheese
- 1 ½ cups biscuit mix (like Bisquick)
- ... cup milk

How to Make 4-Ingredient Sausage Balls:

1. Preheat the Oven:
2. Mix the Ingredients:
3. Form the Sausage Balls:
4. Bake Until Golden:
5. Serve and Enjoy:

My Best Tips for Perfect Sausage Balls:

Use freshly shredded cheese - Pre-shredded cheese doesn't melt as well.

Don't overmix - Overworking the dough can make the sausage balls dense.

Want extra flavor? - Add a dash of garlic powder, cayenne, or Italian seasoning.

Make them ahead - Freeze unbaked sausage balls and bake when needed.

What to Serve with Sausage Balls:

Dipping sauces - Ranch, honey mustard, BBQ sauce, or spicy aioli.

Alongside eggs and fruit - A great breakfast option.

With a side of biscuits or toast - For a fuller meal.

As part of a charcuterie board - A savory, protein-packed addition.

FAQs:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
2. **Mix the Ingredients:** In a large bowl, combine the sausage, cheddar cheese, biscuit mix, and milk. Use your hands or a wooden spoon to mix until well combined.
3. **Form the Sausage Balls:** Roll the mixture into 1-inch balls and place them on the prepared baking sheet, spacing them slightly apart.
4. **Bake Until Golden:** Bake for 18-20 minutes, or until the sausage balls are golden brown and cooked through.
5. **Serve and Enjoy:** Let them cool slightly before serving. Enjoy on their own or with your favorite dipping sauce!
6. **My Best Tips for Perfect Sausage Balls:** Use freshly shredded cheese - Pre-shredded cheese doesn't melt as well.
7. **Don't overmix -** Overworking the dough can make the sausage balls dense.
8. **Want extra flavor? -** Add a dash of garlic powder, cayenne, or Italian seasoning.
9. **Make them ahead -** Freeze unbaked sausage balls and bake when needed.
10. **What to Serve with Sausage Balls:** These sausage balls are delicious on their own, but here are some fun serving ideas:
11. **Dipping sauces -** Ranch, honey mustard, BBQ sauce, or spicy aioli.
12. **Alongside eggs and fruit -** A great breakfast option.
13. **With a side of biscuits or toast -** For a fuller meal.

14. As part of a charcuterie board - A savory, protein-packed addition.
15. FAQs: Can I make these ahead of time? Yes! Store unbaked sausage balls in the fridge for up to 24 hours or freeze them for up to 3 months.
16. Can I use turkey or chicken sausage? Absolutely! Just make sure it has enough fat content to keep them moist.
17. How do I store leftovers? Store cooked sausage balls in an airtight container in the fridge for up to 4 days. Reheat in the oven or microwave before serving.
18. These 4-Ingredient Sausage Balls are cheesy, savory, and incredibly easy to make, making them a perfect appetizer, breakfast, or snack. Whether you serve them for game night, holiday brunch, or a quick weekday bite, they'll always be a hit.
19. Give them a try and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/4-ingredient-sausage-balls-the-easiest-cheesiest-appetizer-ever/>