

## Hanky Panky Bites: A Party Favorite Appetizer

There are several reasons why Hanky Panky Bites stand out among other appetizers:



**OVEN**  
**350°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 pound ground sausage (spicy or mild, depending on preference)
- 1 cup shredded cheddar cheese
- 1 cup cream cheese, softened
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 package of party rye bread or cocktail bread

### DIRECTIONS

- 1. Preheat the : Oven:** Start by preheating your oven to 350°F (175°C). This ensures that your bites will cook evenly and get that perfect golden color.
- 2. Cook the : Sausage:** In a large skillet over medium heat, cook the ground sausage until it is browned and fully cooked, breaking it apart with a spatula as it cooks. This should take about 5-7 minutes. Drain any excess grease.
- 3. Add the : Cheeses:** Reduce the heat to low and add the cream cheese, shredded cheddar cheese, Worcestershire sauce, garlic powder, and onion powder to the skillet. Stir until the cheeses are melted and well combined, creating a creamy mixture.
- 4. Prepare the : Bread:** Arrange the party rye bread slices on a baking sheet. Spoon a generous amount of the sausage and cheese mixture onto each slice, ensuring they are well-covered.
- 5. Bake:** Place the baking sheet in the preheated oven and bake for about 15 minutes, or until the edges of the bread are crispy and the cheese is bubbly.
- 6. Serve:** Remove from the oven and let cool for a few minutes before serving. These bites are best enjoyed warm!

### TIPS FOR SUCCESS

**Make Ahead:** You can prepare the sausage and cheese mixture a day in advance.

Just store it in the refrigerator and assemble the bites right before baking.

**Spice It Up:** For an extra kick, consider adding diced jalapeños or a dash of hot sauce to the mixture.

**Cheese Variations:** Experiment with different types of cheese, such as pepper jack or mozzarella, for a unique twist on the classic recipe.

