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***If Veterans don't help Veterans, who will?***

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## Sausage Balls

- 1 Lb bulk sausage
- 1 10 Ounce package sharp cheddar cheese (grated)
- 2 Cups Bisquick baking mix

- 1) Allow cheese and sausage to reach room temperature.
- 2) Place in mixing bowl with Bisquick and blend until smooth. (I've had great success using my hand-held electric mixer to incorporate ingredients).
- 3) NOTE: Mixture will be quite dry.
- 4) Line a cookie sheet with aluminum foil.
- 5) Spray well with vegetable oil spray.
- 6) Press/roll mixture into 1 inch balls by hand; place on cookie sheet about 1 inch apart.
- 7) Bake in 400 degree Fahrenheit oven for 10 to 12 minutes, or until golden brown.
- 8) Drain on paper toweling.
- 9) Serve warm with Versatile Mustard Dip (Versatile Mustard Dip/Sandwich Spread).

Makes 40 Servings

