

# Sausage Cheddar Balls



## INGREDIENTS:

**1 LB UNCOOKED BULK PORK SAUSAGE**

**2 T FLAT-LEAF PARSLEY**

**1 LB OF CHEDDAR CHEESE, FRESHLY SHREDDED**

**½ TO 1 CUP MILK**

**3 CUPS BISQUICK BAKING MIX**

# Sausage Cheddar Balls



## Directions:

- Preheat oven to 350 degrees.
- Using a box grater, shred cheddar cheese.
- In a stand mixer, place in sausage, freshly shredded cheddar, parsley, and milk. Turn mixer on to medium speed and slowly add the Bisquick until mixture thoroughly combined. Add additional milk at the end if the mixture appears to be dry. (Note: If you do not have a stand mixer, you may also use your hands to work the baking mix parsley, milk, and cheddar cheese into the sausage).
- Roll out into 1 inch balls or use a small cookie scoop to form balls and place on a sheet pan lined with parchment paper or silicone mat.
- Bake for 20-25 minutes until sausage cheddar balls are golden brown.
- Yields approximately 54 sausage cheddar balls.

# Pecan Pie Tartlets



## INGREDIENTS:

**2 LARGE EGGS**

**1/2 TSP SALT**

**1/2 CUP GRANULATED SUGAR**

**1/2 TSP CINNAMON**

**1/2 CUP DARK CORN SYRUP**

**PECANS**

**1/2 TSP PURE VANILLA  
EXTRACT**

**REFRIGERATED PIE CRUSTS**

# Pecan Pie Tartlets



## Directions:

- Preheat oven to 375 degrees.
- In a bowl, add eggs, sugar, corn syrup, salt, cinnamon, and vanilla. Whisk thoroughly.
- Unroll pie crusts. Using a 4 inch round cutter, cut dough into circles. One crust will make 6 circles. After you cut out 4 dough circles from each crust, you will have to rework each crust to get the remaining 4 dough circles (or you may use one additional crust and omit reworking dough). Spray non-stick spray on regular-sized muffin tin. Place a dough circle into each muffin tin.
- Place 5 pecan halves on top of each dough circle in the tin. Then pour 2 T of the filling on top.
- Bake for 25 minutes or until center is set and crusts are golden brown. Cool for 5 minutes, then use small spoon to remove each tartlet from the muffin tin.
- Cool for 30 minutes on cooling rack. Makes 12 tartlets.



# Dad's Smoked Sausages in Sauce



## INGREDIENTS:

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| <b>3 PKGS. OF SMOKED SAUSAGES</b> | <b>2 CUPS LIGHT BROWN SUGAR</b> |
| <b>2 LG. BOTTLES OF BBQ SAUCE</b> | <b>1 T GROUND MUSTARD</b>       |
| <b>2 T WORCHESTERSHIRE SAUCE</b>  | <b>1 T ONION POWDER</b>         |
| <b>8 OZ PINEAPPLE JUICE</b>       |                                 |

# Dad's Smoked Sausages in Sauce



## Directions:

- In a large Dutch oven or pot on Medium heat, add barbeque sauce, brown sugar, pineapple juice, ground mustard, onion powder, and Worcestershire sauce.
- Using a cutting board and knife, cut smoked sausages into 1/2 inch pieces and place into sauce. You may also choose to cut them diagonally.
- Allow sausages and sauce to become bubbly (about 10 minutes), then allow to simmer for another 5-10 minutes. To serve, use toothpicks and place on a platter; or serve in a bowl along with buttery crackers.