FROM THE KITCHEN OF J.T. ELLISON

COOKING WITH THRILLERCHICK

Sausage Balls

A holiday favorite, this simple, three-ingredient recipe from Randy's childhood is our go to for breakfast on special occasions. They are delicious, and benefit from both mild and spicy sausage, whichever turns your crank. The cheese needs to be oily enough to bind the ingredients, so don't skimp on the cheddar.

Ingredients

✓1 Package ground pork sausage

✓1 Cup cornmeal (you can add a touch of cornflower, too, just add a little more cheese to make sure it's not grainy)

✓ 1 cup cheddar cheese

Directions

1. Preheat your oven to 350
2. Mix all ingredients with a bread hook to get combined.
3. If too dry, add a tablespoon of water to bind.
4. When thoroughly mixed, use a soup spoon to scoop out the mixture, rolling into balls that are approximately 2 inches
5. Place on a greased pan
6. Cook for 20 minutes, then drain on a paper towel and devour!