



Cream Cheese Sausage Balls with Creamy Mustard Dipping Sauce

Ingredients:

1 lb. SAUSAGE, uncooked (you can use regular or hot)
8 oz. CREAM CHEESE, softened
1 1/4 cups BISQUICK BAKING MIX
4 oz. CHEDDAR CHEESE, SHREDDED

Directions:

Preheat oven to 400°.

Mix all ingredients until well combined. Roll into 1 inch balls.

Bake for 20-25 minutes or until golden.

You can make these ahead and refrigerate until needed. Or also freeze until ready to use, you will need to add a few minutes to the baking time.

Dipping Sauce:

1/2 cup MAYO
1/2 cup SOUR CREAM
2 Tablespoons DIJON MUSTARD
1 Tablespoon WHITE WINE VINEGAR
2-6 drops HOT SAUCE
1 medium GARLIC CLOVE, crushed

Combine all ingredients. Chill until serving.

[Elaine Boudier](#) shared [Texas Recipes's](#) [photo](#).