



# Smokin' Hot Sausage Balls

SERVINGS:15

PREP TIME: 5 MIN

COOKING TIME: 1.5HOURS

## Ingredients

- Ingredients:
- 1 lb breakfast sausage (uncooked)
- 3 cups Bisquick
- 1/2 cup milk
- 1 cup sharp cheddar cheese (shredded)
- 1 tablespoon Killer Hogs HOT seasoning

## Directions

Instructions:

- 1.Preheat the Smoker:
2. Fire up your smoker to 250°F with your favorite wood—hickory or pecan adds a killer flavor!
- 3.Mix It Up:
  - In a large bowl, combine the breakfast sausage, Bisquick, milk, shredded cheddar, and Killer Hogs HOT seasoning.
  - Mix thoroughly until all ingredients are well combined. (Pro tip: Use your hands for the best mix!)
- 4.Roll 'Em Up:
  - Roll the mixture into 1-inch balls and place them on a baking sheet lined with parchment paper.
- 5.Time to Smoke:
  - Transfer the sausage balls to the smoker and let them soak in that smoky goodness at 250°F for 45 minutes to 1 hour, until they hit an internal temp of 160°F.
- 6.Crisp It Up:
  - Preheat your oven to 350°F.
  - Move the sausage balls to a baking sheet and bake for another 10 minutes to get that crispy, golden finish.
- 7.Serve and Enjoy:
8. Let them cool for a minute and serve warm with your favorite dipping sauce. These bad boys are perfect for breakfast, game day, or any gathering!

This recipe uses various temperatures and various cooking sources.