

# Pressure Fryer Favorites: **SAUSAGE BALLS**

## Quick and easy appetizer

A lot of things cook up better and faster in a pressure fryer. This is one of them.

### *Chef's Hint*



For a unique experience, try dipping in pepper jelly.

### Ingredients

- 1 lb ground sausage
- 3 cups dry biscuit mix
- 4 cups grated sharp cheddar
- 1/8 Tbsp black pepper

#### Dip:

- 1 cup mayonnaise
- 1 Tbspn Dijon or whole grain mustard

### Method

1. Combine all ingredients in a large bowl.
2. Mix well with your fingers. The mixture should be very crumbly. Form into 1½ in balls by squeezing the mixture so it holds together, then rolling it between your palms.
3. Place balls in fryer basket and pressure fry at 325° F (163° C) for 5:30 minutes.
4. To make dip, combine mayonnaise and mustard. Serve with sausage balls.



### Yield

About 5 dozen sausage balls per lb of ground sausage.

### Prepare In

500/600 Pressure Fryer

