

Goetta Balls



This is my variation of the Southern recipe for sausage balls

Makes 24

1 pound goetta, pepper or regular

1/2t salt

1 1/2c Bisquik mix

1/2t pepper (unless using pepper goetta)

1 pound sharp cheddar cheese, grated

1t garlic powder

2 eggs (if mixture is too dry, add 1 additional egg)

Preheat oven to 350.

Mix together all ingredients. Do not overmix or the goetta balls will get tough.

Bake on baking sheet lightly sprayed with non~stick cooking spray for 10 minutes. Remove from oven, turn and bake 7~8 additional minutes.

If you'd like a dip, mix together Dijon mustard with a package of dry Ranch dressing mix, or dip in bottled ranch dressing.

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