

Pimento Cheese Sausage Balls

Ingredients:

4 $\frac{1}{4}$ + cups store-bought Biscuit mix (Bisquick or Jim 'N Nick's Cheese Biscuit Mix)
1 $\frac{1}{4}$ lbs uncooked Breakfast Sausage
2 cups Pimento Cheese
 $\frac{3}{4}$ cup Buttermilk, plus more as needed
3 tbsp Butter, melted
 $\frac{1}{2}$ tsp Cayenne Pepper
1 $\frac{1}{2}$ tsp Salt
1 tbsp black Pepper
Yellow Mustard for serving

Directions:

Preheat the oven to 400°.
Line a baking sheet with parchment paper.
Combine the biscuit mix, sausage, pimento cheese, buttermilk, butter, cayenne, salt, and black pepper in the bowl and mix until well combined.
The mix should be like a tacky biscuit dough.
If it is dry, add a spot more buttermilk; if too wet, add more biscuit mix, a tbsp at a time.
Scoop out the dough onto the prepared baking sheet with a 1 oz ice cream scoop and bake for 20 minutes, or until golden brown.
Serve hot with yellow mustard.