



## *Kitchen Cheat Sheet: Pimento Cheese Sausage Balls*

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD

.....

### *Tips and Extras*

- Don't overmix – We're making snacks, not paving a driveway. Mix until just combined to keep things tender, not tough.
- Use cold ingredients – Cold sausage and cold pimento cheese make for easier mixing and better texture. Room temp turns it all into a greasy mess faster than Aunt Rhonda at a wine tasting.
- Scoop like a pro – A small cookie scoop keeps 'em uniform so nobody fights over the “big one.”
- Bake on parchment – Unless you enjoy scrubbing melted cheese off your sheet pan while muttering unholy things.
- Want more kick? – Add a pinch of cayenne or use s

### *Variations*

- Gluten-Free Goodness – Use a gluten-free biscuit mix and double-check your sausage is GF-friendly. Because everyone deserves cheesy joy.
- Try them with Red Lobster biscuit mix.
- Use hot sausage, pepper jack cheese, and spicy pimento cheese for a snack with attitude.

### *Storage*

#### **Storage Tips** (Because Leftovers Deserve Love, Too)

Toss any leftover sausage balls in an airtight container and refrigerate for up to 4 days—if they last that long.

**To reheat**, just pop 'em in a 350°F oven for about 8 minutes or give them a quick zap in the microwave if you're in a hurry (no judgment).

#### **Freezing Instructions**

Want to make your future self proud? Freeze them! Bake first, then cool completely and store in a freezer-safe bag for up to 3 months.

**Reheat straight from frozen** in a 350°F oven for 10–12 minutes and serve like you totally didn't forget to make an appetizer.

## FAQs

### **Can I make these ahead of time?**

Absolutely. Mix, roll, and refrigerate the unbaked balls up to 24 hours in advance. Or bake 'em, cool 'em, and freeze like the prep queen you are.

### **Can I use homemade pimento cheese?**

Yes ma'am, and bless you for the effort. Just make sure it's thick and not too runny or your sausage balls will slide into a meltdown.

### **Do I need to cook the sausage first?**

Nope! The sausage goes in raw—everything cooks up together in the oven. One bowl, one bake, one less pan to scrub.

### **Why are mine greasy?**

You may have overmixed, used fatty sausage, or let everything come to room temp before baking. Try using cold ingredients and lining your pan to catch the extra oil. Or just call it “extra flavor” and keep livin’.

### **Can I make these in an air fryer?**

You can, but you'll need to work in batches. 375°F for about 8–10 minutes usually does the trick—just don't walk away, these babies cook fast.

## *Nice to have...*

As an Amazon Associate, I earn commission from qualifying purchases.

Want sausage balls that don't look like they were rolled by a blindfolded raccoon? A small cookie scoop keeps everything uniform, which means even baking and fewer arguments over who got the “big one.” [Click here to grab my favorite set](https://www.restlesschipotle.com/pimento-cheese-sausage-balls/)—it's sturdy, easy to clean, and worth every smug, perfectly-shaped bite.