

Brunch Balls

Yields: 25-30 balls Serving size: 2-3 balls

Ingredients

Sausage Balls

- 1 Pound sausage, half hot half regular
- 1 (8.5 ounce) Package corn muffin mix
- 1 Pound sharp cheddar cheese, freshly grated
- ½ Cup flour
- 3 Tablespoons of milk
- ½ block cream cheese, cubed into ½ inch cubes chilled

Maple Butter.

- 2 tablespoons of salted butter
- 1 cup maple syrup
- ½ jalapeno, chopped

French Toast Sticks

- 10 slices of day-old brioche bread, sliced into thirds
- 3 large eggs
- 1 cup milk
- 1 teaspoon vanilla
- 1 teaspoon cinnamon
- 4 tablespoons butter

Preparation

Mix butter, maple syrup, and jalapenos in small saucepan. Simmer on medium heat for 10 minutes. Strain mixture into bowl or small mason jar.

Mix sausage, muffin mix, flour, and cheddar cheese in large mixing bowl until combined. Use milk to bring mixture together. Roll out sausage balls (approximately 1.5 ounces). Stuff cream cheese into center of sausage balls. Place sausage balls on 13x9 inch baking pan lined with oiled foil or parchment paper. Bake in oven for 20-25 minutes at 350 degrees. Remove from pan and let drain any extra grease. Brush each sausage ball liberally with maple butter.

Mix eggs, milk, vanilla, and cinnamon in large mixing bowl until combined. Dip sliced bread in egg mixture and pan fry in butter on medium heat until golden brown and crispy (about 2 minutes each side).

Skewer french toast stick to sausage ball with tooth pick, drizzle with maple butter.

Serve and Enjoy!!

Sausage Balls can be refrigerated for up to 5 days. French toast sticks best consumed the day of cooking.