

## Flaming Lime Sausage Balls

Serving size: Recipe makes about 30 sausage balls, serve 2-3 per person

### Ingredients

For the sausage balls:

- 1 (8-ounce) package flaming hot cheese puffs
- 2 tsp. chile lime seasoning
- 1 lb. Nahunta spicy sausage
- 1-3/4 cups biscuit baking mix
- 1 cup shredded pepper jack cheese
- ½ cup water
- 2 egg whites
- ¼ tsp. cayenne pepper

For the honey lime syrup:

- ½ cup lime juice
- ½ cup granulated sugar
- 2 tablespoons honey

### Preparation

Make the honey-lime syrup:

1. Combine lime juice and sugar in small saucepan and bring to a simmer over low heat. Allow to simmer for 5-7 minutes, stirring frequently.
2. Remove saucepan from heat. Stir honey into the lime mixture until it is well incorporated.
3. Let sit until cool and thickened into a syrup (this will take at least half an hour).

Prepare the sausage balls:

1. Preheat the oven to 400F.
2. Put the cheese puffs into a gallon-size plastic bag and crush into small crumbs, using a rolling pin or your hands. Work in batches until you have 2 cups of crumbs. Set aside ¼ cup of the cheese puff crumbs for later use.
3. Add 2 teaspoons chile lime seasoning to the remaining cheese puff crumbs; mix well and set aside (these are the "seasoned cheese puff crumbs" mentioned later in the recipe).
4. Crumble and cook the sausage over medium heat in a skillet until cooked through. Using a slotted spoon, transfer cooked sausage to a paper-towel lined bowl or plate and let cool slightly.
5. In large mixing bowl, mix together biscuit mix, the ¼ cup of unseasoned cheese puff crumbs, and shredded pepper jack cheese. Stir in cooked sausage and ½ cup water. Stir until mixture holds together.
6. Form mixture into balls of about 1.5 inches in diameter.
7. Put the two egg whites in a small bowl. Add ¼ teaspoon cayenne pepper and gently stir just until the pepper is mixed in.
8. Dip each ball into the egg white mixture, then roll in the seasoned cheese puff crumbs, then place about 2 inches apart on a parchment-lined baking sheet.
9. Bake at 400 for 15 minutes.
10. Let sausage balls cool for about 5 minutes, then drizzle with honey-lime syrup and serve warm.