

SNACK | COOK | MELT

with

CABOT LIGHT CHEDDAR CHEESES

LIGHT SAUSAGE-CHEDDAR BALLS

Makes about 5 dozen

Ingredients:

- 12 ounces **Cabot Sharp Light or Cabot Sharp Extra Light Cheddar**, grated (about 3 cups)
- 1½ cups all-purpose baking mix
- ¼ cup lowfat (1%) milk
- ½ pound uncooked ground turkey sausage

Directions:

1. Place rack in upper third of oven and preheat oven to 400°F.
2. In large bowl, toss together cheese and baking mix until well combined. Stir in milk. Add sausage and knead until sausage is evenly distributed. Form mixture into 1-inch balls and arrange on two ungreased baking sheets.
3. Bake for 10 to 12 minutes, or until golden brown. Serve warm.



CABOTCHEESE.COOP