

ISUAA's

# BUFFALO CHEESE SAUSAGE BALLS

## (Crockpot!)

This easy four ingredient recipe for the best Buffalo Cheese Sausage Balls with cream cheese are the perfect homegate appetizer and one of the AC event coordinators' favorites! They're also gluten free and low carb!

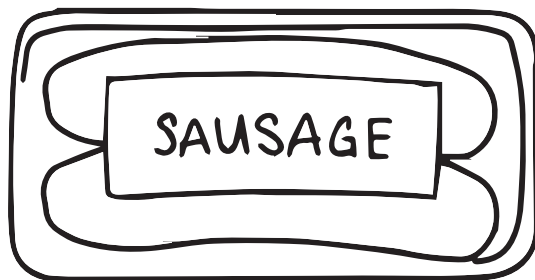
### INGREDIENTS:

2 lbs pork sausage (we usually do 1 lb mild & 1 lb hot sausage)

8 oz cream cheese, softened

1 cup cheddar cheese, shredded

12 oz buffalo sauce (our favorite is Frank's RedHot)



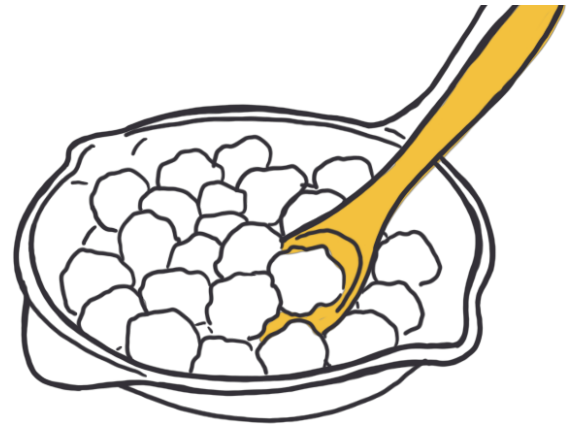
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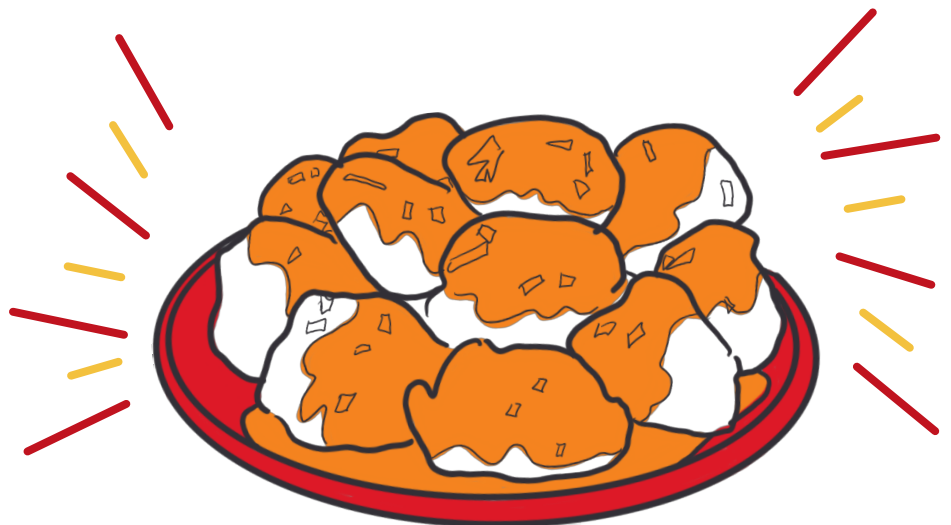
## (Crockpot!)

### DIRECTIONS:

1. Combine the sausage, cream cheese and cheddar cheese in a large bowl.
2. Form into 18-20 balls.
3. Place a large pot on the stove over medium heat and add the sausage balls and sear on each side for 1-2 minutes or until lightly browned.
  - ▶ Want less prep work? Place sausage balls on a foil-lined baking sheet in the oven preheated to 375°F for 15 minutes. Continue to number 4.



4. Once all of the balls are cooked through, transfer them to a slow cooker, then pour the buffalo sauce over the sausage balls.
5. Slow cook on low 3-4 hours, or on high 1-2 hours.
6. Enjoy!



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