

Featuring Tennessee Gourmet® Products

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Savory Pork Balls

½ cup cornbread dry bread stuffing mix	½ cup finely chopped onion
¾ cup hot water	½ finely chopped celery
1 pound ground pork sausage	1 egg, beaten
1 tsp. Tennessee Gourmet® Savory Pork Rub	½ tsp. baking powder
½ cup Sweet Water Valley Hickory Smoke Cheddar, fine shred	

Preheat oven to 325° F.

In a medium bowl, mix dry bread stuffing mix and baking powder with hot water.

In a second bowl, mix sausage, cheese, egg and Savory.

Combine the contents of both bowls and gradually stir in onion and celery.

Shape the mixture into 1-inch balls. Place the balls on a large baking sheet, cover with foil and bake in the oven for 15 minutes. Remove foil. Raise oven temperature to 350° F. Continue baking 25 minutes, until golden brown.