

## Bob Evans - Sauerkraut & Swiss Sausage Balls

All the flavor of a reuben sandwich packed in bite-sized balls.



**Prep time:** 30 minutes

**Cook time:** 30 minutes

Makes 40 servings

### Ingredients

- 1 pound Bob Evans Original Recipe Sausage Roll
- 2 cups sauerkraut, drained and squeezed dry
- 1 teaspoon Dijon or yellow mustard
- 1 teaspoon caraway seeds (optional)
- 2 1/2 cups shredded Swiss cheese
- 1 teaspoon spicy brown mustard (optional)
- 1 1/2 cups all-purpose flour
- 10 tablespoons butter or margarine, melted

### Directions

Preheat oven to 350F. Combine sausage and sauerkraut in large bowl; form mixture into approximately 40 1-inch balls. Place on ungreased baking sheet; bake 15 minutes. Drain on paper towels; cool slightly. Increase oven temperature to 400F. To prepare dough, combine cheese, flour, butter, mustard and caraway seeds, if desired; mix well. Press 2 teaspoons of dough firmly around each sausage ball, dough handles easiest when warm. Bake on ungreased baking sheet 15 minutes or until light golden. Serve hot with spicy brown mustard for dipping, if desired. Refrigerate leftovers. FOOTNOTE: Sausage balls may be prepared, covered and refrigerated after wrapping with dough, then baked just before serving. Or, sausage balls can be stored in a resealable plastic bag and frozen up to 1 month.