

Cheesy Sausage Toast Bites Recipe Card

Ingredients:

- 1 Pound Jimmy Dean® Fresh Rolled Sausage (pork flavor)
- 1 Pound Pasteurized Prepared Cheese Product, cubed
- 1 Loaf of Party Rye Squares

Instructions:

1. Line a baking tray with parchment paper. Arrange party rye squares on the tray; set aside.
2. Place sausage in a non-stick frying pan over medium heat. Break it apart into crumbles with a spatula as it cooks.
3. Continue to cook until evenly browned, stirring frequently, about 10 minutes.
4. Once the sausage is browned, drain the fat if desired.
5. Add the cubed cheese to the sausage in the pan. Stir until the cheese is completely melted and combined with the sausage, then remove from heat.
6. Spoon the sausage and cheese mixture onto the party rye bread squares, using about a tablespoon per piece, evenly top all pieces.
7. Broil the Cheesy Sausage Toast Bites on low broil setting for approximately 3 minutes or until the tops are golden brown. Watch carefully to prevent burning.
8. Serve the cheesy sausage toast bites warm.
9. Store any leftovers of the sausage mixture in the refrigerator for up to a week or freeze for up to 3 months.