



**PORK SAUSAGE MEATBALLS**



**HOT SAUSAGE DIP**



**ITALIAN SAUSAGE PIZZA**



# PORK SAUSAGE MEATBALLS

SERVES 10-12

## INGREDIENTS -

5 lbs Hatfield® Recipe Essentials™ Sweet or Hot Sausage  
6 eggs  
3/4 cup Italian bread crumbs  
1 Tbsp garlic, minced  
1½ Tbsp shallots, minced  
1 onion, chopped  
1 stalk celery, chopped  
1 cup parmesan cheese  
1 jar of your favorite pasta sauce  
salt and pepper to taste



## DIRECTIONS -

1. Preheat oven to 350°F.
2. In a sauté pan over medium heat, melt the butter and sauté the shallots and garlic. Once the shallots and garlic starts to brown, add in the chopped onion and celery. Cook for 6-8 min until tender. Remove from heat and allow to cool down.
3. Whisk the eggs and fold in the bread crumbs.
4. Mix together the Recipe Essentials™ Sausage, cooled garlic and vegetable mix, cheese, and egg and bread crumbs mixture.
5. Form meatballs to desired size and place on a baking sheet.  
Tip: Spray pan with cooking spray for easy cleanup.
6. Bake at 350°F for 35 min.
7. In a crock pot or large pot, add meatballs to your favorite pasta sauce and cook on simmer for 1 hr.
8. Serve with toothpicks as an appetizer or on a roll with cheese for a hearty meal.

# HOT SAUSAGE DIP

SERVES 10

## INGREDIENTS -

1 lb Hatfield® Recipe Essentials™ Hot Italian Sausage  
2 lb loaf mild cheddar cheese, cubed  
8 oz sour cream  
1 can diced tomatoes with green chile peppers, drained  
2 green onions, chopped  
1 bag corn tortilla chips



## DIRECTIONS -

1. Place Recipe Essentials™ Italian Sausage in a large, deep skillet. Cook over medium high heat until evenly browned. Drain sausage once fully cooked.
2. In a medium saucepan over medium heat, melt cheese. Stir occasionally.
3. In a medium bowl, mix drained sausage with the melted cheese, sour cream, diced tomatoes with green chile peppers and green onions.
4. Serve with tortilla chips.

# ITALIAN SAUSAGE PIZZA

SERVES 6

## INGREDIENTS -

1½ cups Hatfield® Recipe Essentials™ Sweet Italian Sausage, cooked and drained  
4 flatbread pizza crusts  
8 oz tomato sauce  
1½ cups fresh mozzarella ball, crumbled  
fresh basil to taste



## DIRECTIONS -

1. Over medium to high heat, cook Recipe Essentials™ Italian Sausage until brown (constantly stirring).
2. Once the pork is cooked, drain and set aside.
3. Preheat oven to 375°F.
4. Spray baking sheets with cooking spray. Place pizza crusts on trays and bake for 5 minutes.
5. Remove crusts from the oven and apply a thin layer of tomato sauce. Then top with sausage, a generous layer of mozzarella, and bake for 10 minutes.
6. Remove from oven and add fresh basil as desired.