



# Easy Sausage Jar-Cuterie | Portable Party Appetizers

## directions

1. Preheat oven to 375 and line two baking pans with parchment paper.
2. Cook sausage links on one pan until well browned, about 20 minutes. Remove from oven and drain on paper towels. Cut each link into two or three pieces. Set aside.
3. In a large bowl, mix together 1 lb. recipe-ready sausage roll, bread crumbs, and Italian seasoning. Form sausage mixture into 1-inch balls. Place on 2nd baking pan and bake for 15-20 minutes. Remove from oven and drain. Set aside.
4. While sausage is baking, mix together softened goat cheese and 1 Tbsp. of Everything Bagel Seasoning, until well blended. Form into 1-inch balls and roll into more Everything Bagel Seasoning. Refrigerate seasoned cheese balls for 15 minutes.
5. Assembly! Start "threading" a mixture of sausage link pieces and sausage meatballs, cheese balls, fruit, veggies, etc. on each skewer. Be creative!
6. Add fruit, small crackers cubes of cheese, etc. to each jar (covering about an inch). Add two or more sausage skewers in each jar, then add vegetable sticks, more crackers, bread sticks, etc. Make each one a personal unique "charcuterie" board in a jar!

12+ <i>servings</i>	30 min. <i>prep time</i>	15 min. <i>cook time</i>
<b>ingredients</b>		
1 lb. Swaggerty's Farm <a href="#">Recipe-Ready Roll Sausage</a>		
12 oz. <a href="#">Swaggerty's Farm Sausage Links</a>		
1/2 cup seasoned bread crumbs		
1 tsp. Italian seasoning		
8 oz. goat cheese, softened		
Everything Bagel Seasoning		
Green or red seedless grapes		
Blackberries, blueberries, strawberries (or your favorite fruits)		
Cherry tomatoes, carrot sticks, cucumbers, etc.		
Green olives, black olives, etc.		
Cheese cubes (blue cheese, gruyere, cheddar, etc.)		
Small crackers, crisps, bread sticks, etc.		

## To Serve

Use your family's favorite cheeses, crackers, vegetables, etc. to really customize your jar-cuteries and make them special!

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