



Sausage Antipasto Bites | Italian-Inspired Appetizer

directions

1. Cut each Swaggerty's Farm Sausage patty in half down the middle to make 16 halves. Roll each half into a small meatball.
2. Preheat oven to 350 degrees. Place sausage meatballs made from patties onto a sheet pan lined with parchment paper. Bake until sausage is cooked throughout. Drain on paper towels.
3. Place fresh mozzarella balls in a mixing bowl and toss with chopped herbs and red pepper flakes to taste.
4. To make appetizer bites thread ingredients onto skewers using one meatball per skewer along with other ingredients. Mix up ingredients on each skewer so they are all different and colorful and fun.

16 <i>servings</i>	20 min <i>prep time</i>	10 min <i>cook time</i>
ingredients 8 Swaggerty's Farm Sausage Patties 1 to 2 jars of marinated artichoke hearts, drained and cut in half 1 container or small fresh mozzarella balls, drained Fresh herbs of your choice finely chopped - thyme, rosemary, oregano, basil, etc Red pepper flakes to taste 1 container of cherry or grape tomatoes 1 jar of pickled baby corn, drained and each cut in half 1 jar of pitted Kalamata olives, or regular black olives, or green olives, drained		

To Serve

N/A

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