



## Nancy Freschi's Sausage Balls

### Ingredients:

#### For the balls:

4 pounds of bulk sausage  
4 eggs, lightly beaten  
1½ cups Progresso Italian Style bread crumbs.

#### For the sauce:

4 cups of catsup  
1 cup of brown sugar, firmly packed  
¾ cup of white wine vinegar  
¾ cup soy sauce

Mix sausage, eggs and bread crumbs with your hands. Shape the mixture into small balls the size of a walnut. Place on a cookie sheet and bake in oven at 350° for 20 minutes. Remove from oven and drain on paper towels.

Mix all sauce ingredients. Pour over the cooled sausage and refrigerate overnight. When ready to serve, put in a crock pot on "warm" and serve with toothpicks. Makes about 150 balls.

Can be made ahead and frozen.