



SWEET POTATO SAUSAGE PUFFS

Prep: 10 min, Cook: 30 min.

- 1 lb. bulk pork sausage
- 3 cups cooked sweet potatoes
- 1/4 cup brown sugar
- 1/4 tsp. ground nutmeg
- 2 Tbs. unsalted butter, melted
- 1 egg
- 1 cup crushed pineapple, drained

Preheat oven to 375°F. Heat a heavy nonstick skillet over medium high heat. Cook sausage 4-5 minutes until browned, stirring frequently to break up meat. Discard drippings. Combine remaining ingredients, and salt and pepper to taste, in a bowl. Beat with an electric mixer until fluffy. Stir in sausage. Drop in mounds on a greased baking sheet. **Bake** 25 minutes.

This recipe serves 8 people. Due to the nature of this recipe, it adjusts the number of servings in multiples of 8 only.



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