

## Mom's Sausage Stars



For years, my mom made these every holiday season and they are a crowd favorite. This spring I found her original hand written recipe from the late 80's/90's. It's funny to see how the recipe has changed over the years -I think she eventually omitted the olives and red pepper - however you make them, they are delish. Can definitely make vegan with different filling, do whatever you'd like! This is the original recipe.

### Ingredients:

- 2 cups cooked sausage, crumbled (I would drain excess fat to keep from getting too greasy)
- 1 ½ cups each grated cheddar and grated jack
- 1 cup hidden valley ranch dressing (can use bottled, or powdered mixed w/sour cream)
- 1 can 1.25 oz sliced black olives
- ½ cup chopped red pepper
- 1 pkg. Fresh or frozen wonton wrapper
- Vegetable oil

\*Preheat oven to 350

\*Combine the cooked sausage, cheeses, dressing, olives, peppers.

\*Lightly grease muffin tin and brush wonton wrappers with oil.

\*Bake the wonton wrappers for 5 minutes, remove from the oven, add sausage mix filling, bake for 10 more minutes until bubbling. To be honest, when I made these, I didn't read the entire directions and put the filling in with the wonton from the get go and it turned out fine haha, either way.

Enjoy!