

Spicy Sausage Bites



- 1 roll Chorizo sausage**
- 1 package taco seasoning**
- 1 can Mexican diced tomatoes**
- 1 can sweet corn kernels**
- 1 block cream cheese, softened**
- 1 cup sharp cheddar cheese, shredded**
- 1 cup Mexican blend cheese, shredded**
- 3 containers refrigerated crescent rolls**

Preheat oven to 375°.

In a skillet, cook sausage and taco seasoning (reserve about 1/4 of the package) until sausage is brown and crumbled, about 15 minutes. Drain sausage.

In a medium bowl, combine sausage, tomatoes, and next 4 ingredients, until mixed together and cheese is almost melted. Set mixture aside.

Unfold dough into squares (2 crescent rolls should be connected together). With a rolling pin, roll out dough long enough to cut the dough into three medium sized pieces. Cut dough across to divide into three pieces. Repeat this with all crescent roll squares, until you have 48 bites.

Divide sausage mixture between bites. To each individual bite, take each of the four corners and fold up over the middle of the mixture to form a purse or point right in the center. Twist the dough point together so that it seals shut. Place the bites on a greased cookie sheet. Bake for 15-18 minutes. Sprinkle the remaining taco seasoning on top. Serve warm or pack them up for game day and they are delish at room temperature. A quick and easy dipping sauce for these bites is a mixture of salsa and ranch. Mix the two together, chill for about 30 minutes and serve with the bites in a chip-and-dip platter.

Recipe from *Delish Holiday* cookbook. www.Delishcooks.com

Delish Tip:

A quick and easy dipping sauce for these bites is a mixture of salsa and ranch. Mix the two together, chill for about 30 minutes and serve with the bites in a chip-and-dip platter. These munchies are fabulous for football games since they are easy to pick up while watching the game.

Yield: 48 bites cups

Prep Time: 20 minutes

Cook Time: 15-18 minutes

For more recipes and party tips visit DelishCooks.com. Here you can also find out how we can plan your next ultimate gathering!