

Cranberry Turkey Stuffing Balls



Ingredients

1 lb. Ground turkey
1 Cup Fresh cranberries
1 Cup Breadcrumbs
1 Medium Onion, finely chopped
1 Stalk Celery, finely chopped
2 Cloves Garlic, minced
1 tsp. Sage, dried
1 tsp. Thyme, dried
1 tsp Salt
½ tsp. Pepper
2 Large Eggs
½ Cup Chicken broth
Olive oil – for drizzling

Directions

Step 1: Preheat your oven to 375°F

Step 2: In a large bowl, combine the stuffing mix, cranberries, and any additional seasonings you prefer.

Step 3: Incorporate the cooked turkey into the stuffing mixture thoroughly.

Step 4: Take a handful of the mixture and roll it into balls, approximately 1 to 1½ inches in diameter.

Step 5: Place the formed stuffing balls onto a greased baking sheet, ensuring they are spaced out evenly.

Step 6: Bake the stuffing balls in the preheated oven for about 20-25 minutes, or until they are golden brown and heated through.

Step 7: Remove the stuffing balls from the oven and allow them to cool for a few minutes before serving.

Notes

Note 1: Feel free to customize the stuffing balls by adding different herbs or vegetables according to your taste.

Note 2: Leftover stuffing balls can be stored in an airtight container in the refrigerator for up to 3 days.

Note 3: To reheat, place the stuffing balls back in the oven at 350°F (175°C) for about 10-15 minutes or until warmed through.

Forming Balls

Wet your hands slightly to prevent sticking when forming the mixture into balls. This technique helps to keep the balls intact and easy to handle.