

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

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Cranberry Turkey Stuffing Balls



Ingredients

2 cups breadcrumbs	1/4 cup fresh parsley, chopped
1 cup cooked turkey, shredded	1/4 cup chicken broth
1/2 cup dried cranberries, chopped	1 tsp dried thyme
1/2 cup onion, finely diced	1 tsp salt
1/2 cup celery, diced	1/2 tsp black pepper
	1 large egg

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Directions

1. Set your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease it.
2. In a large bowl, mix together the breadcrumbs, shredded turkey, chopped cranberries, onion, celery, and parsley. Add the thyme, salt, and black pepper for seasoning.
3. Pour in the chicken broth and add the egg. Stir the mixture until everything is evenly combined and moist. If it seems too dry, add a little more broth.
4. Scoop out about 2 tablespoons of the mixture at a time and roll it into a ball. Place each ball onto the prepared baking sheet.
5. Bake the stuffing balls for 25 minutes, or until they are golden brown and cooked through.
6. Serve warm as a side dish or appetizer, with gravy or cranberry sauce on the side.

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