

Appetizer

TERRENCE'S GOBBLE GOBBLE MEATBALLS



YIELDS: 2 DOZEN 1½ INCH MEATBALLS

INGREDIENTS

- 2 TBSP OLIVE OIL
- 2 LB GROUND TURKEY
- 2 CUPS STUFFING CUBES
- 1 CUP DRIED CRANBERRIES
- 2 LARGE EGGS
- ¼ CUP BREADCRUMBS
- 2 TBSP CHOPPED FRESH SAGE
- 2 TSP SALT
- PINCH OF GROUND CINNAMON

INSTRUCTIONS

1. Preheat oven to 450°F.
2. Drizzle olive oil into a 9x13 baking dish and use your hand to evenly coat the entire surface. Set aside.
3. Combine the ground turkey, stuffing cubes, cranberries, eggs, breadcrumbs, sage, salt, and cinnamon in a large mixing bowl and mix by hand until thoroughly incorporated.
4. Roll the mixture into round, golf ball-sized meatballs (or smaller for minis), making sure to pack the meat firmly. Place the balls in the prepared baking dish, being careful to line them up snugly and in even rows to form a grid. The meatballs should be touching each other.
5. Cook for about 20 minutes until the meatballs are firm and cooked to -165°.
6. Allow the meatballs to cool for 5 minutes in the baking dish before serving. Top with mushroom gravy (or Thousand Island dressing if you're Riley).

**Sommelier Shannon's Wine Pairing:*
SPARKLING BRUT CHAMPAGNE

Recipe: The Meatball Shop; Photo: Hungry-Girl.com

