



Cranberry Turkey Stuffing Balls



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Introduction

Cranberry turkey stuffing balls are the perfect blend of flavors that scream comfort food during the holiday season. These bite-sized treats not only serve as a delicious side dish but can also be enjoyed as a festive appetizer. The combination of savory turkey, tart cranberries, and aromatic herbs makes these stuffing balls a crowd-pleaser. Whether you are hosting a holiday gathering or simply looking to elevate your dinner table, these stuffing balls are a delightful addition.

Detailed Ingredients with measures

Ground turkey - 1 lb
Fresh cranberries - 1 cup
Breadcrumbs - 1 cup
Onion, finely chopped - 1 medium
Celery, finely chopped - 1 stalk
Garlic, minced - 2 cloves
Sage, dried - 1 tsp
Thyme, dried - 1 tsp
Salt - 1 tsp
Pepper - $\frac{1}{2}$ tsp
Eggs - 2 large
Chicken broth - $\frac{1}{2}$ cup
Olive oil - for drizzling

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 45 minutes

Yield: 24 balls



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 375°F (190°C).

Step 2: Prepare the Stuffing

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

Step 3: Add the Turkey

Incorporate the cooked turkey into the stuffing mixture thoroughly.

Step 4: Form the Balls

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

Step 5: Arrange on a Baking Sheet

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

Step 6: Bake

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

See also [Heavenly Banana Walnut Cream Cake](#)

Step 7: Serve

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

Notes

Note 1: Customization

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

Note 2: Storage

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

Note 3: Reheating

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



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Cook techniques

Chopping Ingredients

Ensure all vegetables and bread are chopped into uniform pieces. This allows for even cooking and ensures consistent flavor throughout the stuffing balls.

Mixing

Combine the stuffing ingredients thoroughly in a bowl. This helps to evenly distribute flavors and allows the bread to absorb moisture from the other ingredients.

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.

Baking

Arrange the stuffing balls on a baking sheet lined with parchment paper. This prevents sticking and promotes even browning during baking.

Serving

Serve the stuffing balls warm, allowing them to maintain their texture and flavor. Pair them with sauces or gravies for added moisture if desired.

FAQ

Can I make the stuffing balls ahead of time?

Yes, you can prepare the mixture in advance and refrigerate it. Form the balls and bake them shortly before serving.

What can I substitute for bread in the stuffing balls?

You can use gluten-free bread or a grain like quinoa for a different texture and flavor profile.

See also Crock Pot Lemon Blueberry Cobbler

How do I store leftover stuffing balls?

Store any leftovers in an airtight container in the refrigerator for up to three days. Reheat in the oven for best results.

Can I freeze stuffing balls?

Yes, stuffing balls can be frozen. Place them in a single layer on a baking sheet to freeze individually, then transfer to an airtight container or freezer bag.

What variations can I try with stuffing balls?

You can add different herbs, spices, or vegetables to customize the flavor. Consider incorporating nuts or dried fruits for added texture and taste.



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Conclusion

Cranberry turkey stuffing balls are a delightful twist on traditional stuffing, perfect for any festive occasion. Their combination of savory turkey, tart cranberries, and warm spices creates a deliciously balanced bite that is both satisfying and festive. These stuffing balls can serve as an impressive appetizer or a unique side dish, making them a versatile addition to your holiday spread.

More recipes suggestions and combination

Herbed Stuffing Balls

Try a variation with fresh herbs like rosemary, thyme, and parsley mixed into the stuffing for a fragrant and flavorful twist.

Cheesy Stuffing Balls

Incorporate your favorite cheese, such as cheddar or mozzarella, into the mixture for a rich and gooey center.

Vegetable-Loaded Stuffing Balls

Add finely diced vegetables like bell peppers, celery, and carrots for a nutritious boost and added texture.

Spicy Jalapeño Stuffing Balls

Introduce diced jalapeños or a dash of hot sauce for those who enjoy a bit of heat in their appetizers.

Maple-Glazed Stuffing Balls

Drizzle some maple syrup over the cooked stuffing balls for a touch of sweetness that complements the cranberries perfectly.

See also [Strawberry Tiramisu](#)

Stuffing Balls with Sausage

Mix in cooked sausage for added flavor and heartiness, creating a satisfying party bite.



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