

TURKEY MEATBALLS WITH CRANBERRIES

2 1/2 LBS GROUND TURKEY
2 CUPS CORNBREAD STUFFING MIX
3/4 CUP PARMESAN CHEESE
4 EGGS
1 CUP MILK OR 1/2 & 1/2
1 RED ONION FINELY DICED
1 CUP FLAT PARSLEY CHOPPED FINE
1 1/2 CUPS DRIED CRANBERRIES
2 GARLIC CLOVES FINELY MINCED
1 TSP SALT
1/2 TSP PEPPER

IN LARGE BOWL MIX ALL INGREDIENTS WELL
REFRIGERATE FOR 1 HOUR. SHAPE INTO
SMALL MEAT BALLS AND BROWN LIGHTLY
IN OLIVE OIL.

SERVE WITH A RICH MUSHROOM GRAVY
IF YOU CHOOSE

MUSHROOM GRAVY:

1 CAN CREAM OF MUSHROOM SOUP
ROUX (MIX OF FLOUR & WATER)
CHICKEN STOCK
CREAM

MAKE ROUX, ADD MUSHROOM SOUP,
CHICKEN STOCK AND COOK TILL
THICK. ADD CREAM, S/P.