



Balls made of leftover turkey and stuffing

Description

During the holidays, we often have a lot of extra turkey and stuffing. Instead of just reheating them, why not try making something different and tasty with those leftovers? Leftover Turkey Stuffing Balls are a great way to transform your holiday leftovers into a fun and tasty bite-sized snack or appetizer. These delicious balls are crunchy outside and soft inside. They are full of flavor and are a good way to avoid wasting food.

Leftover turkey stuffing balls can be used in many different ways. Offer them as a starter at your next get-together, as a enjoyable side dish, or as a snack for game day. Serve with your favorite sauces to add more flavor. They are also excellent for a fast lunch with a salad or cooked veggies on the side.

Leftover Turkey Stuffing Balls are a great way to make your holiday leftovers more exciting. They transform them into a delicious and crispy snack that everyone will enjoy. They are not only tasty but also help reduce food waste in a creative and delicious manner. Whether you fry, bake, or use an air fryer, these stuffing balls will be a success, giving a fun twist to your usual holiday dishes. Give this recipe a try and let your leftovers shine! Here is how to create them from the beginning to the end!

Ingredients:

- 3 cups of stuffing that was not eaten.
- 2 cups of cooked turkey, shredded or finely chopped.
- 1/2 cup of cranberry sauce (if desired, for more taste)
- 1/2 cup of grated mozzarella or cheddar cheese (if desired, for extra creaminess)
- 1/4 cup of turkey gravy (or chicken broth, if needed to mix)
- 1/2 cup of regular flour
- 2 big eggs, whisked
- 1 cup of breadcrumbs with added seasoning
- Oil for frying (vegetable or canola oil are the most suitable options).
- Fresh parsley, finely chopped (if desired, for decoration)

GUIDELINES:

PREPARATION:

Get the mixture ready. In a big bowl, mix together the leftover stuffing, shredded turkey, cranberry sauce (if you have it), and shredded cheese. Slowly pour the sauce or broth little by little until the mixture sticks together and is wet enough to keep its form when squeezed. If the mix is not moist enough, put in more gravy. If it's too wet, add more stuffing or breadcrumbs.

Form Balls: With your hands or a cookie scoop, shape the mixture into balls the size of golf balls, pressing firmly to make sure they stay together. Put the shaped balls on a baking sheet covered with parchment paper.

Prepare a dredging station by placing three shallow bowls: one with flour, one with beaten eggs, and one with breadcrumbs. Cover each stuffing ball with flour, then dip it in beaten eggs, and finally roll it in breadcrumbs, pressing softly to make them stick.

Cool the stuffing balls: To get the best outcome, put the coated stuffing balls in the refrigerator for 15-20 minutes. This helps them become firmer and keeps them from breaking apart when frying.

Cook the meatballs: In a deep pan or pot, heat around 2 inches of oil over medium heat until it reaches 350°F (175°C). Add the stuffing balls little by little, cooking them until they are golden and crispy all around, which should take about 3-4 minutes. Use a spoon with holes to take out the balls and let them dry on paper towels.

Another way to bake: If you want a lighter choice, you can bake the stuffing in ball form. Heat your oven to 400°F (200°C) and put the balls on a baking sheet that has been greased. Spray them lightly with cooking spray and bake for 20-25 minutes, or until they are golden and hot.

Serve the stuffing balls warm with turkey gravy, cranberry sauce, or your preferred dipping sauce. Add some chopped parsley on top for a fresh flavor.

Advice for Making the Best Turkey Stuffing Balls

You can use either fresh or old stuffing in this recipe, it will still turn out well. If the food is too dry, simply add more sauce or broth to make it moist.

Personalize the Add-ins: Feel free to be creative with the extra turkey stuffing balls. Include diced vegetables, herbs, or a small amount of mashed potatoes to enhance the taste.

Prepare in advance and freeze: You can make these stuffing balls ahead of time and freeze them before frying. Just form, cover, and put in the freezer on a baking tray. Once it's frozen, put it in a zip-top bag. When you are ready to cook, you can fry or bake them directly from the freezer. Just remember to add a couple of extra minutes to the cooking time.

To make a healthier version, you can use an air fryer to cook the balls at 375°F (190°C) for around 10-12 minutes until they are crispy and golden brown.

Have fun!Â ðŸ’›

Enjoy !

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Date

12/10/2024

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