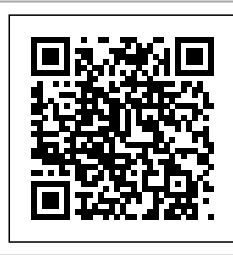


Thanksgiving Turkey Meatballs



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

- 1 Large Yellow Onion, roughly chopped
- 3 Stalks of Celery, roughly chopped
- 4 Cloves of Garlic, peeled and left whole
- 2 tsp of Poultry Seasoning
- 3 Tbsp of Butter
- 1 Tbsp of Olive Oil
- 1/2 cup of Fresh Parsley
- Few Time Sprigs
- 1-1/2 lb of Ground Turkey
- 1 Egg
- 1 cup of Stuffing Mix (the classic herb flavored version)
- Salt and Pepper to taste
- 2oz of Sliced Mushrooms
- 2 Tbsp of All Purpose Flour
- 2/3 cup of Dry White Wine
- 2 cups of Chicken Stock

1) In a mini chopper or food processor, add the onion, garlic, celery and half the parsley, pulse until almost formed into a paste, remove to a bowl and set aside.

2) In a small skillet, add one tablespoon of butter, allow to melt over medium heat, add half of the onion mixture and saute for a few minutes, add the poultry seasoning then set aside to cool. Meanwhile, preheat your oven to 425 degrees, line a baking sheet with parchment paper and set aside.



3) In the same food processor or mini chopper, add the stuffing and pulse until pulverized, add to a bowl along with the turkey, egg, cooked onion mixture and salt and pepper to taste. Form into meatballs, place them on your prepared baking sheet, drizzle a bit of olive oil all over the top and bake for 15 minutes, meanwhile make the sauce.

4) In a shallow Dutch oven, add the remaining butter and a drizzle of olive oil along with the reserved onion mixture, cook for a few minutes, then add the mushrooms along with a pinch of salt, saute until they begin to soften and cook down, about 5 minutes.

5) Stir in the flour, then add the wine, allow to reduce for a minute, followed by the stock and bring the mixture to a boil.

6) Add the partially cooked meatballs to the sauce, cook all together for 10 minutes, finish with some fresh parsley and serve!