



Balls made of extra turkey and stuffing.

Description

During the holidays, we usually have a lot of leftover turkey and stuffing. Instead of just warming them up again, why not get creative and make something new and delicious with those leftovers? Turkey stuffing balls made from leftover holiday turkey are a delicious and fun snack or appetizer. These tasty balls have a crispy exterior and a tender interior. They are very tasty and are a great way to prevent food from being wasted.

You can use extra turkey stuffing balls in various ways. Serve them as an appetizer at your next gathering, as a tasty side dish, or as a snack for game day. Serve with the sauces you like best to give it more taste. They are also great for a quick lunch with a salad or cooked vegetables on the side.

Turkey stuffing balls made from leftover holiday food can add some fun to your meals. They turn them into a tasty and crunchy treat that everyone will like. They are not just delicious, but also help decrease food waste in a creative and tasty way. Whether you fry, bake, or use an air fryer, these stuffing balls will be a hit, adding a fun touch to your traditional holiday meals. Try making this recipe and let your leftover food stand out! Here is how to make them from start to finish!

List of things required:

- 3 cups of leftover stuffing.
- 2 cups of cooked turkey, pulled apart or cut into small pieces.
- 1/2 cup of cranberry sauce (optional, for extra flavor)
- 1/2 cup of shredded mozzarella or cheddar cheese (if you want it extra creamy)
- 1/4 cup of turkey gravy (or chicken broth, if necessary for mixing)
- 1/2 cup of all-purpose flour
- 2 large eggs, beaten.
- 1 cup of seasoned breadcrumbs
- Oil for cooking (vegetable or canola oil work best).
- Fresh parsley, finely cut (optional, for garnish)

Instructions:

1. Prepare the mixture. In a large bowl, combine the remaining stuffing, chopped turkey, cranberry sauce (if available), and grated cheese. Pour the sauce or broth slowly until the mixture sticks together and is wet enough to hold its shape when squeezed. If the mixture is too dry, add more sauce. If it's too moist, add more filling or bread crumbs.
2. Make spheres. Using your hands or a spoon, form the mixture into balls the size of golf balls, pressing firmly to keep them from falling apart. Place the round balls on a baking sheet lined with parchment paper.
3. Get ready for dredging by setting up three bowls: one with flour, one with beaten eggs, and one with breadcrumbs. Put flour on each stuffing ball, then dip it in beaten eggs, and finally coat it with breadcrumbs, gently pressing to make them stick.
4. Chill the stuffing balls. For the best results, place the covered stuffing balls in the fridge for 15-20 minutes. This helps them become stronger and prevents them from falling apart when frying.
5. Make the meatballs. In a large pan or pot, heat about 2 inches of oil over medium heat until it reaches 350°F (175°C). Add the small stuffing balls gradually, cooking them until they turn golden and crispy all over, which should take around 3-4 minutes. Use a slotted spoon to remove the balls and allow them to dry on paper towels.
6. Another method for baking: If you prefer something lighter, you can bake the stuffing in the shape of balls. Preheat your oven to 400°F (200°C) and place the balls on a greased baking sheet. Spray them lightly with cooking spray and bake for 20-25 minutes until they are golden and hot.
7. Enjoy the warm stuffing balls with turkey gravy, cranberry sauce, or your favorite dipping sauce. Sprinkle some chopped parsley on top to add a fresh taste.

Tips for preparing delicious turkey stuffing balls.

You can use either new or leftover stuffing in this recipe, and it will still taste great. If the food is too dry, just add more sauce or broth to make it wet.

Customize the Add-ons: Feel free to get creative with the extra turkey stuffing balls. Add chopped vegetables, herbs, or a bit of mashed potatoes to improve the flavor.

Get ready ahead of time and freeze. You can prepare these stuffing balls in advance and freeze them before cooking. Simply shape the mixture, cover it, and place it in the freezer on a baking sheet. Once it's frozen, place it in a resealable bag. When you are prepared to cook, you can either fry or bake them straight from the freezer. Just remember to increase the cooking time by a few minutes.

To create a healthier option, you can use an air fryer to cook the balls at 375°F (190°C) for about 10-12 minutes until they are crunchy and golden.

Enjoy yourself!

Category

1. Grandma Recipes

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