

Turkey Cranberry Meatballs

INGREDIENTS

22 servings

3/4 cup Cape Cod Select frozen cranberries, chopped
1/2 cup minced onion
1 clove crushed garlic
1 tablespoon chopped sage
1 pound ground turkey breast
1 tablespoon maple syrup or honey
1 egg, beaten



Recipe courtesy of Cape Cod Select & Simple and Savory

DIRECTIONS

1. Pre-heat oven to 375° and place the onion, garlic, sage and turkey breast into a bowl.
2. Mix the cranberries with the syrup or honey and add to the meat mixture.
3. Add the egg and combine well.
4. Form the meat into balls and place on parchment-lined baking sheet.
5. Bake for 15 to 20 minutes.

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