

Cranberry Turkey Meatballs

By Susie Anderson and Chelsee Adams

For a simple and healthy hors' devours to serve at a holiday party, try these cranberry turkey meatballs. You can also enjoy the meatballs as a complete meal, served over a bed of pasta or salad greens. They're full of protein and the cranberries give them a flavorful bite and festive color.



Susie Anderson and Chelsee Adams blog at We are not Martha (wearenotmartha.com), a food and lifestyle blog that shows readers how anyone can live like Martha Stewart. With everything from recipes to decorating tips to restaurant reviews, We are not Martha takes the intimidating and makes it approachable.

INGREDIENTS

- 1 lb lean ground turkey
- 1/2 cup fresh or frozen cranberries
- 1/2 cup whole wheat bread crumbs
- 3 cloves garlic, minced
- 1/2 white onion, diced
- 1 teaspoon fresh rosemary, chopped
- 1 teaspoon thyme, chopped
- 2 tablespoons fresh parsley, chopped
- 1 large egg, beaten
- 1 teaspoon salt
- 1 tablespoon Worcestershire sauce
- Pepper to taste

INSTRUCTIONS

Preheat oven to 400 degrees. In a large mixing bowl combine all ingredients and mix well. Form 1-inch balls with the mixture and arrange on a lightly oiled rimmed cookie sheet. Bake for 15-20 minutes or until nicely browned. Serve hot and enjoy. •



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