HOLIDAY RECIPE

STUFFING BALLS

Name of Dish

Ingredients

1/2 cup butter
1/2 cup onion, chopped
2 eggs, beaten
1 cups fresh flat leaf(ITALIAN) parsley, chopped
3/4 C – vegetable OR Chicken Stock
1 cup celery, chopped
2 cloves garlic, minced
2 eggs, beaten
2 tsp poultry seasoning
3/4 C – vegetable OR Chicken Stock
12 C – DAY OLD BREAD OR BUNS (SOURDOUGH, WHITE, FLAVORED), cut into 1/2 inch cubes (about6-7 slices)
Salt and Pepper to Taste

Directions

1. PREHEAT OVEN TO 400.
2. PREPARE A LARGE BAKING SHEET WITH PARCHMENT PAPER.
3. IN A LARGE SAUTE PAN, MELT BUTTER OVER MEDIUM HEAT.
4. ADD IN CHOPPED CELEREY & ONIONS. STIR ABOUT 2 TO 3 MINS. OR TIL SOFTENED.
5. ADD IN MINCED GARLIC & SAUTE FOR AN ADDITIONAL 1 MIN.
6. TURN OFF HEAT & ALLOW MIXTURE TO COOL FOR A FEW MINUTES.
7. IN A LARGE BOWL, ADD BREAD CUBES, EGG, POULTRY SEASONING, PARSLEY, BROTH, ONION & CELERY MIXTURE, SALT & PEPPER.
8. USING YOUR HANDS, MIX TIL WELL COMBINED. IF MIXTURE SEEMS TOO MOIST, ADD MORE BREAD. IF MIXTURE SEEMS TOO DRY, ADD MORE MELTED BUTTER AND/OR BROTH.
9. TASTE & ADJUST SEASONINGS.
10. PACK THE STUFFING MIXTURE TIGHTLY IN YOUR HANDS & FORM INTO ROUGHLY 2 1/2 " TO 3" BALLS. THEY SHOULD HOLD TOGETHER WELL IF THERE IS ENOUGH MOISTURE.
11. PLACE BALLS ON THE PREPARED BAKING SHEET & BAKE FOR 20 MINUTES OR TIL LIGHRLY BROWNED & CRUNCHY ON THE OUTSIDE.
12. STORE IN THE REFRIGERATOR FOR 2 TO 3 DAYS OR IN A FREEZER SAFE CONTAINER FOR UP TO 2 TO 3 MONTHS.

NOTES: 1 leeks or shallots can be substituted for the onions.
2. for egg free: use an egg substitute.
3. for dairy free, use olive oil or ghee.

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