



Stuffing-Stuffed Turkey Meatballs with Cranberry Orange Glaze

Prep Time: 20 minutes

Cook Time: 25 minutes

Serves: 4–6

A clever and festive mashup, these meatballs deliver all the flavors of Thanksgiving in a single, craveable bite—perfect as a passed appetizer or plated starter.

Ingredients

For the Meatballs:

- 1 lb ground turkey
- 1 cup pre-made stuffing mix (cooled, rolled into 1-inch balls)
- 1 tsp garlic powder
- 1 tbsp fresh sage, finely chopped
- 1 tbsp fresh rosemary, finely chopped
- Salt and pepper, to taste

For the Glaze:

- 1 cup cranberry sauce
 - Juice of 1 orange
 - 1 tbsp maple syrup
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Instructions

1. Prepare the Stuffing Balls

Roll your prepared stuffing into small, firm balls (about 1 inch in diameter). This step ensures they stay intact during baking.

2. Make the Turkey Mixture

In a large mixing bowl, combine ground turkey, garlic powder, sage, rosemary, salt, and pepper. Mix gently until just combined—don't overwork the meat.

3. Form the Meatballs

Take about 2 tablespoons of the turkey mixture, flatten it slightly, and place a stuffing ball in the center. Wrap the turkey around it and roll to seal, forming a smooth, round meatball.

4. Bake in the Wolf Oven

Preheat the **Wolf convection wall oven** to **375°F on convection bake**.

Line a baking sheet with parchment paper and arrange the meatballs evenly.

Bake for **20–25 minutes**, or until golden brown and cooked through. The convection feature ensures even heat, eliminating the need to rotate or flip.

5. Make the Cranberry Glaze

While the meatballs bake, combine cranberry sauce, orange juice, and maple syrup in a small saucepan. Simmer on medium heat, stirring until the mixture is smooth and warm.

6. Glaze and Serve

Remove meatballs from the oven and immediately drizzle with the warm cranberry glaze. Garnish with fresh chopped herbs if desired.