



TURKEY STUFFING BACON BALLS

EFFORT
2/5

PREP TIME
5 MINS

COOK TIME
25 MINS

HARDWOOD
APPLE

INGREDIENTS

- 1 CAN (16 OZ) CRANBERRY SAUCE
- 1 FRESH JALAPEÑO PEPPERS, SEEDED AND FINELY DICED
- 3 CUP PREPARED STUFFING
- 1 CUP SHREDDED COOKED TURKEY
- 6 SLICES BACON, CUT IN HALF

PREPARATION

• In a small saucepan, combine cranberry sauce and jalapeños. Bring to a boil over medium-high heat then reduce the heat to a simmer. Cook for 4 to 5 minutes then remove from the heat and allow to cool.

• When ready to cook, set Traeger temperature to 375°F and preheat, lid closed for 15 minutes.

• Start by filling the palm of your hand with approximately 1/4 cup of the stuffing. Use your thumb to create an indentation. Fill the indentation with a heaping tablespoon of the shredded turkey and then close the stuffing all around to form into a ball.

• Wrap the ball of stuffing with a half a piece of bacon and hold in place with a toothpick, if necessary. Repeat until all of the balls are made.

When ready to cook, place the stuffing balls directly on the grill grate and cook for 25 to 30 minutes, turning once. (The bacon should be crisp.)

Remove from grill and serve with cranberry jalapeño jelly. Enjoy!