



STUFFING BALLS

November 21

National Stuffing Day



INGREDIENTS

- 1 Pound Ground Pork (no more than 20% fat)
- 6 Ounce Package Stuffing Mix
- ¾ Cup Cranberry Sauce
- 1 Egg
- 1 Cup Water
- 2 Tablespoons Butter (melted)

DIRECTIONS

1. Heat oven to 325°.
2. Cook meat in large skillet until cooked through, stirring frequently; drain. Place in large bowl; cool slightly. Stir in stuffing mix.
3. Add cranberry sauce, egg and water; mix well.
4. Shape into 16 balls; place on foil-covered baking sheet. Brush with butter.
5. Bake 20 minutes or until done (160°).

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

-  Lunch/Supper

YIELD

16 Stuffing Balls

PORTION SIZES

Toddler	Preschool	School Age	Adult
2 Stuffing Balls	3 Stuffing Balls	3 Stuffing Balls	6 Stuffing Balls