

Turkey Meatballs

1 pound fresh ground turkey (85% lean)

$\frac{3}{4}$ cup Ritz cracker crumbs

1 egg

Salt to taste

1 cup prepared turkey or chicken gravy, if desired

Preheat oven to 350 degrees. Mix turkey, cracker crumbs, egg, and salt. Form into balls and place on foil-covered baking sheet. One pound meat yields 15 meatballs. Bake for 25-30 minutes. While meatballs are baking, heat the gravy in a pan large enough to hold all the meatballs. Remove meatballs from baking sheet immediately to avoid sticking. Place the meatballs in the heated gravy and stir gently. Serve. Meatballs can be kept in covered pan on the stove at lowest “keep warm” setting or in a slow cooker or roaster on the lowest setting.

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