



## Turkey Jalapeno Meatballs

Recipe and photo from traeger.com.



### Ingredients:

#### Turkey Jalapeño Meatballs:

1 1/4 lbs ground turkey  
1 Jalapeño pepper, deseeded and finely diced  
1/4 tsp Traeger Chipotle Rub  
1/2 tsp garlic salt  
1 tsp onion powder  
1 tsp salt  
1/2 tsp ground black pepper  
1/4 tsp Worcestershire sauce  
cayenne pepper, pinch  
1 large egg, beaten

1/4 cup milk

1/2 cup plain bread crumbs or Panko

#### Glaze:

1 cup canned jellied cranberry sauce  
1/2 cup orange marmalade  
1/2 cup chicken broth  
1 tbsp Jalapeño pepper, minced  
salt, to taste  
ground black pepper, to taste

### Directions:

In a separate small bowl, combine the milk and bread crumbs. In a large bowl, mix together turkey, Traeger Chipotle Rub, garlic salt, onion powder, salt, pepper, Worcestershire sauce, cayenne pepper, egg and jalapeños. Add the bread crumb milk mixture to the bowl and combine. Cover with plastic and refrigerate for up to 1 hour.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 350 degrees F and preheat, lid closed, for 10 to 15 minutes. Roll the turkey mixture into balls, about one tablespoon each and place the meatballs in a single layer on a parchment lined baking sheet.

Cook meatballs until they start to brown, flipping occasionally until they reach an internal temperature of 175 degrees F and all sides are browned (about 20 minutes).

Glaze: Combine cranberry sauce, marmalade, chicken broth, and jalapeños and cook over medium heat in a small saucepan on the stovetop. Cook until ingredients are incorporated. Half way through meatball cook time, brush the meatballs with the cranberry glaze.

Transfer meatballs to a serving dish with cranberry glaze on the side. Serve immediately. Enjoy!

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