

TURKEY STUFFING BACON BALLS

1 cup shredded cooked turkey

3 cups prepared stuffing

6 slices bacon, cut in half

1 can cranberry sauce

1 jalapeño, seeded and finely diced

METHOD

- In a small saucepan, combine cranberry sauce and jalapenos. Bring to a boil over medium high heat then reduce the heat to a simmer. Cook for 4-5 minutes then remove from the heat and allow to cool.
- 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 375 degrees F and preheat, lid closed, for 10 to 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 bombs are made.
- When ready to cook, place the stuffing balls directly on the grill grate and cook for 25-30 minutes, turning once. The bacon should be crisp.
- Serve with cranberry jalapeno jelly. Enjoy!

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Difficulty: 2/5

Prep time: 5 mins

Cook time: 25 mins

Serves: 8 - 12

Hardwood: Apple

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