

Christmas Stuffing Balls

Yield: 20 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/best-christmas-stuffing-recipe-uk>

Ingredients:

- 1 pound turkey mince thigh meat
- 2 1/2 ounces chicken livers roughly chopped
- 1 onion medium/large, finely chopped
- 9/16 cup chestnuts finely chopped
- 1 1/4 cups dried cranberries
- 1 apple small or 1/2 large, sour variety
- 2 tablespoons marsala wine or sweet sherry
- 8 sage leaves finely chopped
- 5 tablespoons parsley finely chopped
- 4 tablespoons breadcrumbs
- 1/4 teaspoon nutmeg
- 2/3 teaspoon fine sea salt less than a teaspoon, plus plenty of pepper
- 2 tablespoons olive oil plus more for frying
- 1 lemon
- flour for coating

Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 30 milligrams
4. Fat: 4 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 1 grams
8. Sodium: 115 milligrams
9. Sugar: 3 grams

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