



TURKEY MANOOMIN MEATBALLS

YIELDS 40-45 MEATBALLS

Ingredients

- 2 lbs ground turkey
- 1 tbsp salt
- 1 sprig fresh sage (about 8 leaves)
- 3 garlic cloves
- 1 tsp crushed red pepper
- 1 egg
- 2 tbsp rose hips
- 2 tbsp hot water (hot enough for tea)
- 1 cup wild rice "soup bits" cooked until tender & drained

Directions

- Preheat oven to 375°F. Line a sheet pan with parchment paper or foil.
- Combine rose hips and hot water, allow to steep until mixture has cooled to room temperature. Combine sage, garlic, eggs, salt, crushed pepper, and rose hips with their soaking liquid in the food processor. Pulse until the sage and garlic are finely chopped, but not completely pureed (some little pieces remaining is good!).
- Combine turkey, egg mixture, and wild rice in a large mixing bowl. Knead together by hand until the mixture is uniformly mixed and sticky, like sausage. Cover and place in the fridge to chill until time to roll into meatballs.
- Portion the meatball mixture into $\frac{3}{4}$ ounce pieces (a heaping tablespoon size, we use a #40 disher), then roll each portion into round meatballs. Place meatballs on the prepared sheet pan, evenly spaced - close, but not touching.
- Bake the meatballs for 10-15 minutes, until they are golden brown and reach an internal temperature of 160°F.