



Festive Turkey Meatballs

Turkey gives a different twist to these slightly sweet and spicy meatballs. For the holidays, serve them on a tray lined with parsley and garnished with red pepper or pimientos.

Ingredients

1 large egg, beaten
1/2 cup dry bread crumbs
1/2 cup Farm Fresh Nuts [English Walnuts](#)
1/4 cup finely chopped onion
1/2 teaspoon curry powder
1/4 teaspoon ground ginger
1/4 teaspoon ground cinnamon

1/4 teaspoon salt
1/4 teaspoon pepper
1 pound ground turkey

SAUCE:

1 cup honey
1/4 cup Dijon mustard
1/2 teaspoon curry powder
1/2 teaspoon ground ginger

OPTIONAL ADDITIONS:

Fresh basil leaves
Fresh cilantro leaves
Fresh mint leaves
Lime wedges

Directions

Preheat oven to 350°. Combine the first eight ingredients. Add turkey; mix well. Shape into 1-in. balls. Place meatballs on a greased rack in a 15x10-in. baking pan. Bake, uncovered, until cooked through and juices run clear, 20-25 minutes.

Meanwhile, combine sauce ingredients in a small saucepan; whisk over medium heat until heated through. Brush meatballs with 1/4 cup sauce; return to oven for 10 minutes. Serve meatballs with remaining sauce for dipping and, if desired, fresh herbs and lime wedges.