

# Southern Stuffing Balls



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

4c leftover stuffing	1 egg, beaten	chicken or turkey stock if mixture is too dry
2c cooked turkey, shredded	1 small onion, finely diced	canola oil
1c cheddar cheese, finely shredded	1T parsley, chopped	1c flour
	1T sage	1t seasoned salt

Mix together stuffing, turkey, cheese, egg, onion, parsley and sage. If mixture is wet enough to form into small balls that hold together, don't add any additional liquid. If they're dry, add enough chicken or turkey stock to moisten so they hold together. Form into golf ball sized balls.

Mix together flour and seasoned salt and place in medium bowl. Heat oil over medium heat. Roll balls in flour and drop in hot oil. Cook for 3~4 minutes or until they are golden brown all over.

Drain on paper towels and serve hot.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)