

Turkey and Bacon Meatballs

This recipe is a mashup of the recipes in Cooks Illustrated for meatballs and meatloaf. I wanted a meatball that wasn't as firm as the meatball recipe, so I borrowed some tips from the turkey meatloaf recipe. I make two pounds of these, so I have them on reserve in the freezer. They go well with the stroganoff sauce, or they can be reheated and covered with a BBQ sauce for an appetizer.



Another option is to form them into patties, bake them in a toaster oven, and serve them on a slider bun.

Ingredients

- 1 small onion (1/2 cup diced)
- 2 cloves garlic
- 4 strips of bacon
- 1 Tbsp. Worcestershire sauce
- 4 egg yolks
- 2 Tbsp. Dijon mustard
- 2 lb. 85% lean ground turkey
- 1/2 lb. ground pork
- 1/2 cup panko breadcrumbs
- 3 Tbsp. old-fashioned oats
- 2 tsp. cornstarch
- 1 tsp. paprika
- 6 Tbsp. (1 oz.) grated Parmesan cheese
- 1 Tbsp dried Parsley (2 Tbsp. fresh)
- 1/2 tsp. dried thyme
- 1 tsp salt
- 1/2 tsp black pepper
- 4 oz. raisins (2 snack pack box or 1/2 cup)
- 1/2 cup pine nuts

Equipment

- Large bowl
- Electric skillet
- 2 rimmed cookie sheets
- teaspoon

Turkey Bacon Meat Balls:

<input checked="" type="checkbox"/>	Description	Time (min)
	Preheat oven to 400 degrees	
	Dice onion (1/2 cup)	2
	Peel and mince 2 cloves of garlic	1
	Fry 4 strips of bacon until crisp, blot on paper towel, and allow to cool	5
	Reserve 2 Tbsp. bacon fat, sauté onion in fat until softened	3
	Add garlic and sauté	1
	Add 1 Tbsp. Worcestershire and reduce	1
	Remove onion and garlic from heat and allow to cool	1
	Crumble and chop bacon into small pieces	1
	In a medium bowl, beat 4 egg yolks and 2 Tbsp. Dijon mustard	1
	Stir beaten egg and bacon into 2 lb. ground turkey and 1/2 lb. ground pork	1
	In a small bowl, combine 1/2 cup breadcrumbs, 3 Tbsp. oats, 2 tsp. cornstarch, 1 Tbsp. parsley, 1 tsp. paprika, 6 Tbsp. grated parmesan cheese, 1/2 tsp. dried thyme, 1 tsp. salt and 1/2 tsp. pepper	3
	Mix dry mixture with meat using hands	1
	Toast 1/2 cup pine nuts in a pan or toaster oven	2
	Add onions, 4 oz. raisins, pine nuts and mix with hands until mixture holds a shape	2
	Use a teaspoon or melon baller to dip meat mixture and roll between hands to make 1/2" balls	10
	Place on rimmed cookie sheets and bake	15
	Total	50

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