



Turkey Meatballs

½ pound boiled potatoes

3tbs veg oil, plus oil for frying

1 tsp chopped garlic

½ tsp chopped rosemary

1 pound ground turkey

Salt and pepper

½ cup whole milk

3 slices white bread crust-less

2 tbs chopped Italian parsley

2 eggs

½ cup grated fresh parmesan

1 cup unflavoured bread crumbs

Directions

In a 10 inch skillet, put 3 tbs of oil and ½ tsp chopped garlic, 1/2 tsp chopped rosemary on medium high heat for 30 seconds. Add ground turkey, breaking up and spreading with wooden spoon, season with salt and pepper and continue to cook until meat evenly brown. Pour contents of skillet into a strainer to drain fat away. Put milk in small bowl, and add bread slices to absorb as much milk as possible. Run potatoes through food mill into the bowl with the meat. Put the milk soaked bread into the bowl with the meat and potatoes. Add remaining ½ tsp garlic, parley, 1 egg and parmesan cheese. Combine all ingredients into homogenous mixture. Make 1 ounce meat balls out of meat mixture, taking care to not squeeze tightly. Drizzle meat ball with bread crumbs, and place in platter, where they can stay for up to an hour before frying. Put enough oil to come to ½ inch on side of the pan, fry in batches until evenly brown, transfer to cooling rack, and set over paper towel to drain. Serve warm as an appetizer, or in a tomato sauce with pasta as a main course.