

Leftover Thanksgiving Stuffing Bites



SIZE

Makes 10 pieces

PREPARATION

25 min

DIFFICULTY



Level 1



Level 1



Level 1



DESCRIPTION

A riff on our favorite stuffing waffles, this recipe is for those of you unwilling to drag out the waffle iron. We see you.

Ingredients

4 cups neutral oil

2 cups stuffing

4 oz gruyere cheese, cubed (or any leftover hard cheese from your cheese board)

2 eggs, beaten

1 cup panko or Italian breadcrumbs

1 jar not just pasta sauce, blended

Process

1

In a large heavy bottomed pot or dutch oven, heat the oil over medium until it reaches 350 degrees. While the oil heats, form your leftover stuffing into 10 or more balls, each about 2 heaping tablespoons. Once formed, place a cube of cheese inside each ball, wrapping the stuffing around the cheese.

2

Place the eggs and panko into two small bowls. Dip each ball into the beaten eggs and then coat in the panko.

3

Once the oil has come to temperature, adjust the heat to maintain 350 degrees. Add the prepared balls and slowly submerge in the oil. Cook for about 5-7 minutes until golden brown. Transfer to a platter and serve with blended not just pasta sauce.