

Cranberry Filled Stuffing In the Shape of Mini Turkeys

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Here is a great recipe to prepare as a family with the kids the night before, and reheat the next day.

Preparation Time: 25 minutes

Cooking Time: 10-15 minutes

Recipe Ingredients:

- 1 Box of Stovetop Stuffing
- 1 Can of cranberry sauce
- 8 Baby carrots
- 1 Baking sheet
- Cooking spray

Recipe Instructions:

Prepare stuffing according to the directions and set aside to cool.

In the meantime, slice the baby carrots into circles, then cut out to look like a beak (like a piece of pie had been removed from the circle). Do not throw away the left over piece (triangular shaped carrot, it will be used for the eyes).

Next, remove the cranberry sauce and cut it into very small pieces and set aside.

Roll the stuffing in your palm into a ball. Poke a hole in the middle and place cranberry sauce in the hole, and seal. This is your turkey body!

Now, use your hands to mold a head and tail out of stuffing, and attach them to the body. Place "beak" in the middle of the head and add triangular carrot pieces as eyes. Your turkey is done!

Place mini turkey on a greased baking sheet and bake in the oven for 10-15 minutes. This recipe also calls for patience and creativity, but in the end they make great additions to the table. A fun little twist to a traditional meal!

