

THAI TURKEY BALLS

1 lb. ground raw turkey
1 T. light soy sauce
1 t. chili powder
1/2 t. sesame or salad oil
1/4 c. boiling water

3 T. brown sugar
3 T. lime or lemon juice
1 t. instant minced onion
4 oz. chopped chilies,

drained Combine first 4
ingredients. Shape into 25 1-inch balls (12 regular sized meatballs) and flatten slightly.
Microwave, covered with wax paper, on high for 5 minutes, turning once. Drain.

Combine remaining ingredients and pour over turkey balls. Heat through in microwave
for 1 minute. Makes 25 appetizers or 4 main servings, 240 calories each.

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