Cocktail Turkey Meatballs

1 lb. ground turkey

1 c. panko bread crumbs

1/4 c. milk

1 egg slightly beaten

1/4 c. chopped red onion

2 tsp. minced fresh sage

1 tsp. salt

1/8 tsp. pepper

Cocktail Sauce

1/2 c. cherry preserves

1/4 c. brown sugar

1/4 c. ketchup

2 Tbsp. vinegar

2 Tbsp. dijon mustard

2 tsp. Worcestershire sauce

Add milk to bread crumbs and allow to soak.

Add remaining ingredients.

Shape into 1" meatballs.

Place on a baking sheet and bake 20 minutes at 350.

Transfer to a bowl while you prepare the sauce.

Stir together sauce ingredients in a saucepan and heat until melted.

Pour half of the sauce over meatballs and stir to coat. Serve with remaining sauce.