Turkey Meatballs with Brown Rice Dressing

1 cup brown rice

1 teaspoon salt

1 onion, chopped

2 celery ribs, chopped

2 Tablespoons fresh sage, chopped

1/2 teaspoon pepper

4 Tablespoons butter

1 pound ground turkey

1/2 cup panko

3/4 cup chicken broth

1/2 cup dried cranberries

Bring 2 quarts water to a boil.

Add rice and 1 t. salt.

Cook 25 minutes.

Drain in fine mesh strainer.

Pulse onion, celery, sage, pepper and 1 t. salt in food processor.

Melt butter in skillet.

Add onion mixture and cook until browned.

Remove from heat and transfer 1/3 cup mixture to another bowl.

Mix in turkey, panko and 1/4 t. salt.

Form into 16  meatballs and arrange on a greased baking sheet.

Bake 15-20 minutes at 425.

Stir broth, cranberries and rice into remaining onion mixture.

Bring to a simmer in skillet.

Nestle meatballs into rice mixture and broil until browned.