



CRANBERRY MEATBALLS

Slow Cooker Cranberry Meatballs: A Perfect Party Appetizer

Are you searching for a delicious and uncomplicated appetizer to impress your guests? Look no further! These Slow Cooker Cranberry Meatballs are the ideal combination of savory and sweet, guaranteeing they will be a crowd favorite. Perfect for any gathering or holiday party, these meatballs require minimal effort but deliver maximum flavor.

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Ingredients

To get started, gather the following ingredients:

- **2 lbs frozen meatballs**
- **1 can (14 oz) jellied cranberry sauce**

- **1 bottle (12 oz) chili sauce**
- **2 tablespoons brown sugar**
- **1 tablespoon lemon juice**

These simple ingredients come together beautifully to create a dish that's as tasty as it is easy to prepare.

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Instructions

Here's a step-by-step guide to making these irresistible Slow Cooker Cranberry Meatballs:

1. **Prepare the Meatballs:**

- Start by placing the frozen meatballs into your slow cooker. There's no need to thaw them beforehand.

2. **Make the Sauce:**

- In a medium-sized bowl, mix together the jellied cranberry sauce, chili sauce, brown sugar, and lemon juice. Stir until the mixture is well-blended and smooth.

3. **Combine:**

- Pour the cranberry sauce mixture over the meatballs in the slow cooker. Stir gently to ensure that all the meatballs are evenly coated with the sauce.

4. **Cook:**

- Set your slow cooker to low and cook the meatballs for 4-6 hours. If you're short on time, you can set it to high and cook for 2-3 hours. Stir occasionally to keep the sauce evenly distributed.

See also Oats Brownie

5. ****Serve:****

- Once cooked through, transfer the meatballs to a serving dish. They are best served warm, straight from the slow cooker.

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Notes

- ****Meatball Varieties:**** Feel free to use any type of frozen meatballs, whether they are beef, pork, turkey, or a plant-based option.
- ****Homemade Meatballs:**** If you prefer homemade meatballs, you can prepare and cook them ahead of time before adding them to the slow cooker.
- ****Spice Level:**** If you like a little heat, consider adding a pinch of red pepper flakes to the sauce mixture.
- ****Storage:**** Leftovers can be stored in an airtight container in the fridge for up to 3 days. Reheat in the microwave or on the stovetop before serving.

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Suggestions

- ****Holiday Gatherings:**** These meatballs are perfect for holiday parties, especially Thanksgiving and Christmas, due to the festive cranberry flavor.
- ****Accompaniments:**** Serve them with toothpicks for easy grabbing or pair them with rice, mashed potatoes, or a simple salad to make it a complete meal.
- ****Potluck Favorite:**** They are an excellent choice for potlucks as they are easy to transport and can be kept warm in the slow cooker.

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Conclusion

These Slow Cooker Cranberry Meatballs make an effortless and delicious appetizer that will delight your guests. The sweet and tangy sauce adds a unique twist to the classic meatball, making this dish a standout at any event. Whether you're planning a holiday feast or a casual get-together, this recipe is sure to become a staple in your entertaining repertoire.

FAQ

****Q: Can I make these meatballs ahead of time?****

A: Yes, you can prepare the sauce and coat the meatballs in a baking dish, then refrigerate them overnight. In the morning, transfer everything to the slow cooker and proceed with the cooking instructions.

See also Crockpot Cowboy Soup

****Q: Can I use homemade cranberry sauce?****

A: Absolutely! Homemade cranberry sauce can add an extra layer of flavor to this dish. Just make sure it's a smooth consistency like the jellied version.

****Q: What should I do if I don't have a slow cooker?****

A: You can cook these meatballs in a large pot on the stove over low heat for 1-2 hours, stirring occasionally to prevent sticking.

****Q: Are there any substitutes for chili sauce?****

A: If you don't have chili sauce, you can use BBQ sauce or cocktail sauce as a substitute, keeping in mind that it will slightly alter the flavor profile.

****Q: Can I double the recipe?****

A: Yes, you can easily double the ingredients to serve a larger crowd. Just make sure your slow cooker is large enough to accommodate the increased quantity.