



CRANBERRY MEATBALLS

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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.

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.

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.

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.

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.