

Sweet & Spicy Cranberry Meatballs (Slow Cooker)

Courtesy of www.carlsbadcravings.com

Meatballs

- 2 pounds ground beef
- 22 saltine crackers crushed
- 1/3 cup dry minced onion
- 2 eggs beaten
- 1/2 cup milk
- 2 teaspoons ground ginger
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 teaspoon garlic powder



Sweet & Spicy Cranberry Sauce

- 1 can whole cranberry sauce 14 oz. can
- 1/4 cup quality hoisin sauce like Kikkoman or Lee Kum Kee
- 1/4 cup ketchup
- 2 tablespoons red wine vinegar
- 2 tablespoons soy sauce
- 2 tablespoons Franks Buffalo Hot WINGS Sauce to taste*
- 1 teaspoon garlic powder
- 1/2 teaspoon ground ginger
- 2 tablespoons brown sugar

Instructions:

1. Preheat oven to 400F degrees. Place a baking rack on top of a baking sheet. Set aside. (If you don't have a baking rack, line baking sheet with parchment paper.)
2. In a large bowl, combine all of the meatball ingredients, mix until well combined. Roll meat mixture into desired meatball size**. Place meatballs onto prepared baking sheet and bake for 5 minutes, or until lightly browned.
3. Meanwhile, add all of the Sweet and Spicy Cranberry Sauce ingredients starting with just 2 teaspoons hot wings sauce to a bowl and mix to combine. You can add more hot sauce to taste at the end of cooking.

4. Line the bottom of your slow cooker with meatballs, then a layer of Sweet and Spicy Cranberry Sauce, then the remaining meatballs followed by the remaining. Sauce. Gently stir meatballs an hour after cooking.
5. Cover and cook on low heat for 2 hours. Taste and stir in additional hot wings sauce (I use a total of 2 tablespoons which is spicy) Keep warm until serving.

**Makes approximately 70 meatballs using 1" cookie scoop; 35 meatballs using 2" cookie scoop

