



by Pallet and Pantry

Cranberry- Sauerkraut Meatballs



28 meatball



4 Hours 45 Minutes

Recipe details



Yield

28 meatball



Time spent

Prep time: 15 Minutes | Cook time: 270 Minutes | Total time: 4 Hours 45 Minutes

Ingredients

- 1 1/2 lbs ground beef
- 1/2 lb ground pork
- 2 eggs
- 1 cup bread crumbs
- 1 tsp garlic powder
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- 1 14 oz can whole cranberry sauce

- 1 12 oz bottle chili sauce
- 1 14 oz can sauerkraut
- 3/4 cup brown sugar

Instructions

- 1 Preheat oven to 350. Combine ground beef and pork in a large mixing bowl.
- 2 Beat eggs and add to the meat mixture.
- 3 Add in breadcrumbs and seasonings. Mix until all is combined.
- 4 Form meat mixture into 1 inch balls. Place each on a cookie sheet lined with parchment paper
- 5 Bake the meatballs for 30 minutes.
- 6 Remove meatballs from the oven and add to a 4-quart slow cooker.
- 7 Combine cranberry sauce, sauerkraut, brown sugar, and chili sauce in a medium bowl.
- 8 Pour over the meatballs. Turn slow cooker on low and set for 2 hours.
- 9 Serve immediately.

Tips



*** You can substitute homemade meatballs for a bag of frozen.