



SLOW COOKER RASPBERRY BALSAMIC MEATBALLS



SERVES: 8 | PREP TIME: 30M | COOK TIME: 4H

INGREDIENTS:

For the Sauce:

1 Cup Crofter's Premium Seedless Raspberry Fruit Spread

3 Tbsp Balsamic Vinegar

2 Tbsp Worcestershire

½ Tsp Red Chili Flakes

1 Tsp Fresh Ground Ginger

Dash of Kosher Salt

Dash of Black Pepper

For the Meatballs:

1 lb Lean Ground Beef

¾ lb Lean Ground Pork

2 Large Eggs

1 Cup Milk

½ Cup Unseasoned Breadcrumbs

1 Tsp Garlic Powder

1 Tsp Onion Powder

1 Tsp Paprika

1 Tsp Kosher Salt

1 Tsp Black Pepper

Fresh Parsley (For Garnish)

DIRECTIONS:

1. Preheat oven to 425°F and line a large baking sheet with parchment paper and lightly coat with non-stick spray.
2. Next, mix all of the ingredients for the sauce in the bottom of a slow cooker. Once raspberry balsamic sauce is mixed well, turn on the slow cooker to low heat.
3. In a large bowl, combine all the ingredients for the meatballs. Use a wooden spoon or your hands to combine all of the ingredients. Be careful not to overmix, this will result in tough meatballs!
4. Using your hands or a small cookie scoop, roll the meat mixture into bite-size balls. Place the finished meatballs on the prepared baking sheet. Important note: placing the meatballs too close together while baking results in undercooked meatballs. Make sure to give them lots of space and use 2 baking pans, if necessary.
5. Bake the meatballs for 10 minutes, flip and then continue to bake for another 5 minutes (until the meatballs are completely cooked through).
6. Once meatballs are cooked, remove from the oven and let rest for 5-10 minutes. Place the meatballs into the slow cooker with the raspberry balsamic sauce. Mix to coat meatballs. Cook on high for 4 hours. Once done, serve and enjoy!