



WILD BLUEBERRY & CRANBERRY MEATBALLS



SERVES: PREP TIME: COOK TIME:

12 | 10M | 6H

INGREDIENTS:

1 Cup Crofter's Organic Premium Wild Blueberry Fruit Spread

¾ Cup Cranberry Jelly

½ Cup Brown Sugar

1 Tbsp Rice Wine Vinegar

1 Tbsp Soy Sauce

2lbs Frozen Meatballs

1 Cup Apple Cider Vinegar

DIRECTIONS:

1. In a medium sized mixing bowl, combine the Crofter's Organic Premium Wild Blueberry Fruit Spread, cranberry jelly, brown sugar, rice wine vinegar, and soy sauce. Mix together to combine to form the wild blueberry sauce.
2. Add the frozen meatballs to a slow cooker, pour the wild blueberry sauce over top of the meatballs, and stir to coat. Now pour in the apple cider vinegar, cover, and let cook on medium – low heat for 6 hours (until the meatballs are cooked). Stir them halfway through to make sure the meatballs get coated in the sauce.
3. Once meatballs are ready, turn off the slow cooker or if you have a keep warm setting use that to keep them warm until ready to serve. Serve hot and enjoy!