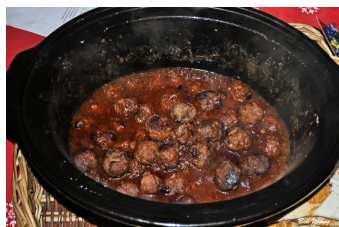


# Cranberry Turkey Meatballs

Author: Bob and Robin Young

Source: Adapted from America Test Kitchen



Yield: 60 pcs  
Cooking Time: 3 hours 45 minutes  
Preparation Time: 30 minutes  
Suggested Wine: Merlot

1 Egg, beaten  
1/2 c Dry Bread Crumbs, seasoned, we make our own  
1/2 c dried Cranberries  
1/4 c Onion, freshly chopped  
1/4 c Shallot, freshly chopped  
2 lg cloves Garlic, diced fine  
1/2 t Sea Salt, or to taste  
3/4 t Allspice, ground  
3/4 t Pepper, fresh ground  
2 1/2 lbs Turkey, ground. Blend low fat with regular  
1 16 oz jellied Cranberry Sauce  
1 c Fat Daddy Mesquite BBQ Sauce, local to Boise  
Easy - 0, Moderate - 2

**Categories:**  
**Appetizers, Crockpot**

## Directions:

Preheat the oven to 350 degrees F

For the Meatballs -

In a large bowl, beat an egg with a whisk. Stir in the breadcrumbs, dried cranberries, onion, shallot, garlic, salt and allspice. Add the ground turkey and mix well by hand.

Lightly spray an 18x13x1 baking pan with coconut oil spray. (You should need 2 if the meatballs are the right size) Make 60 meatballs with 1 T of the mixture each. Roll in your hands to make the round shape. Bake for 18 minutes or until they are lightly browned.

Meanwhile, in a large Crockpot, stir together the cranberry sauce and the BBQ sauce. Add the cooked meatballs and gently mix until all of the meatballs are coated with the sauce. Cover and cook for 30 minutes on high, then reduce the heat to low and cook for 2 - 3 hours.

Serve with tooth picks in the Crockpot and enjoy!