Smokin’ Joe Lasher’s Cranberry Glazed Meatballs

Prep time: 30 mins

Cook time: 45 mins

Serves: 48 meatballs

Ingredients:

2 lbs ground beef

2 lg eggs, lightly beaten

1/3 cup seasoned breadcrumbs

1 tsp salt

½ tsp pepper

½ tsp garlic powder

½ tsp onion powder

Cranberry Glaze/Sauce:

1 14 oz can of whole berry cranberry sauce

1 12 oz bottle of chili sauce

¼ cup orange marmalade

1 tbsp siracha sauce

Instructions:

1. Prepare meatballs. Thoroughly mix beef, eggs, breadcrumbs, salt, pepper, garlic powder and onion powder in large mixing bowl.
2. Use 1 oz scoop to form and roll meatballs.
3. Cook meatballs in batches in large skillet over medium heat until they are all cooked through. Set aside.
4. To prepare the sauce/glaze, combine cranberry sauce, chili sauce, marmalade, and siracha sauce in a large saucepan and bring to a simmer. Remove from heat.
5. Using an immersion blender or food processer, thoroughly blend the sauce.
6. Add meatballs to the sauce and gently stir together. Cook covered over low heat for about 15 minutes.
7. Serve warm!