

Jones Dairy Farm

Cranberry Glazed Meatballs

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COURSE
Appetizer, Side Dish



CUISINE
Fall, Holiday, Italian, Party Food, Winter



PREP TIME
30 Minutes



COOK TIME
18 Minutes



SERVINGS

25

US Imperial



Nutrition Facts	
Cranberry Glazed Meatballs	
Amount Per Serving	
Calories	116 Calories from Fat 63
% Daily Value*	
Total Fat	7g 11%
Saturated Fat	2g 10%
Polyunsaturated Fat	0.3g
Monounsaturated Fat	1g
Cholesterol	30mg 10%
Sodium	161mg 7%
Potassium	64mg 2%
Total Carbohydrates	9g 3%
Dietary Fiber	0.3g 1%
Sugars	8g
Protein	5g 10%
Vitamin A	16%
Vitamin C	17%
Calcium	1%
Iron	3%
* Percent Daily Values are based on a 2000 calorie diet.	

Ingredients

- 1 Pound Ground Turkey

- 12 Ounces
Jones Dairy Farm All Natural Pork
Sausage
- 1 Cup Sweet Potato shredded
- 1 Cup Apple shredded
- 1 Egg
- 2 Tablespoons Parsley fresh, chopped
- 1 Tablespoon Onion Flakes dried
- 1/8 Teaspoon Pepper
- 1/8 Teaspoon Salt
- 4 Cups Cranberry Juice Cocktail
- 1/3 Cup Sugar

Instructions

- 1 Preheat oven to 375°F. Grease baking sheet and set aside.
- 2 In medium bowl, combine ground turkey, sausage, sweet potato, apple, egg, parsley, dried onion, salt and pepper.
- 3 Form about 25 cocktail-sized meatballs and place on baking sheet.
- 4 Bake meatballs for 18 minutes or until cooked through. While meatballs are baking, prepare sauce.

In medium saucepan over high heat, combine cranberry juice cocktail and sugar. Bring to a boil, reduce heat and simmer until reduced to a syrupy consistency that will coat the back of a spoon.

6 Pour sauce over cooked meatballs and stir, coating meatballs completely.

7 Serve with toothpicks.