**Mozzarella-Stuffed Slow Cooker Meatballs**

Cut low moisture mozzarella cheese into 3/4 inch cubes, store in refrigerator while preparing the meat.  
  
*In a large mixing bowl combine:*1 pound ground beef  
1 pound hot Italian sausage  
1/2 tsp garlic powder  
2 tsp salt  
1 tsp black pepper  
1 cup bread crumbs  
1/4 cup parmesan cheese  
2 eggs  
1/2 cup whole milk  
1/2 cup chopped parsley  
  
Roll golf ball sized balls with the meat mixture. Squish mozzarella cube into the center and pull the edges of the meat ball around it until it’s a new ball again.  
  
Arrange meatballs in slow cooker and cover in tomato sauce.   
  
Cook on high for 2 to 2.5 hours.