

CRANBERRY CHILI MEATBALLS



Recipe contributed by @mrsmontanarancher

A holiday appetizer favorite. Make in advance to serve at parties, friendly get togethers or as a quick meal.

INGREDIENTS:

MEATBALLS

- 2 pounds Felton Angus Beef ground beef
- 1 cup quick rolled oats
- 2 eggs
- ½ cup milk
- ¼ cup onion, very finely chopped or 1 Tablespoon dried onion
- 1 teaspoon salt
- ½ teaspoon pepper

SAUCE

- 1 can (14 oz) jellied cranberry sauce
- 1 bottle (12oz) chili sauce
- 1/8 teaspoon chili powder
- 1/8 teaspoon cumin
- dash cayenne

DIRECTIONS:

MEATBALLS:

1. Preheat oven to 375 degrees
2. Mix together in large bowl ground beef, oats, eggs, milk, onion and seasonings until well combined (use hands if needed)
3. Line a baking sheet with non-stick liner or parchment paper
4. Using a small cookie scoop, scoop meatballs on to baking sheet
5. Bake for 30 minutes at 375 degrees
6. Remove cooked meatballs from baking sheet
7. Place meatballs in baking dish or slow cooker (or freeze for later use)

SAUCE:

1. In a separate bowl, combine all sauce ingredients and mix.
2. Pour over meatballs and bake at 350 for 45 minutes or turn slow cooker to low until thoroughly heated
3. Serve at holiday parties or as main dish for holiday dinners.



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