

Homemade Slow Cooker Meatballs



Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 lb. 80% lean ground beef
- 1 large egg, beaten
- 1/4 cup breadcrumbs
- 1/4 cup finely chopped onion
- 2 tsp. minced garlic
- 1/4 tsp. black pepper
- 1/4 tsp. salt
- 18 ounce jar grape jelly
- 13 ounce Honey BBQ sauce
- Optional: Buy instead of making meatballs: 32 ounce bag frozen cooked meatballs (About 55)

Directions:

1. Preheat your NESCO Electric Skillet or Oven to 400 degrees°F.
2. In a large bowl, combine the meat, egg, breadcrumbs, onion, garlic, salt, and pepper.
3. Use a medium cookie scoop or your hands to form 1 1/2 inch balls and place in skillet. Cook until no longer pink in middle.
4. In the slow cooker, combine the grape jelly and honey BBQ sauce.
Stir until well combined.
5. Add meatballs. Stir so all meatballs are coated with sauce.
6. Cook on high for 3 hours or on low for 5 hours, occasionally stirring.
7. Serve warm. Sprinkle with thinly sliced green onions, if desired.

(Optional: thinly sliced green onions for garnish)

