

CRANBERRY SAUERKRAUT MEATBALLS

Ingredients

- 1 can (14 oz) whole berry cranberry sauce
- 1 can (14 oz) sauerkraut, rinsed and well drained
- 1 bottle (12 oz) chili sauce
- 3/4 cup packed brown sugar
- 1 package (32 oz) frozen fully-cooked homestyle meatballs, thawed
- Minced chives, optional

Directions

1. In a 4-quart slow-cooker, combined the cranberry sauce, sauerkraut, chili sauce, and brown sugar. Stir in meatballs.
2. Cover and cook on low until heated through, about 4 to 5 hours.
3. Top with chives to serve, if desired.