

# **Cranberry Chipotle Meatballs**

Alison Ladman - for The Associated Press

Palm Beach Post

**Start to Finish Time: 30 minutes**

*For a party, the meatballs can be transferred to a slow cooker to keep them warm.*

## **MEATBALLS**

**1 tablespoon olive oil**

**2 cloves garlic, minced**

**1 medium yellow onion, diced**

**1 pound lean ground beef**

**1 pound lean ground pork**

**2 teaspoons salt**

**1/2 teaspoon ground black pepper**

**1 chipotle pepper (in adobo sauce), minced**

**1 tablespoon adobo sauce (from canned chipotle in adobo)**

**1 tablespoon red wine vinegar**

**2 eggs**

**3/4 cup panko breadcrumbs**

## **SAUCES**

**1 can (16 oz) cranberry sauce**

**1 jar (12 oz) chili sauce**

**3 tablespoons adobo sauce (from canned chipotle in adobo)**

Preheat the oven to 425 degrees.

Coat a large rimmed baking sheet with nonstick cooking spray.

In a medium skillet over medium-high, heat the olive oil. Add the garlic and onion and saute' until soft and translucent, about 5 minutes. Set aside to cool.

In a large bowl, mix together the cooked onion mixture, beef, pork, salt, black pepper, chipotle pepper, adobo sauce, vinegar, eggs and breadcrumbs. Form the mixture into 1-inch balls, Arrange the balls on the prepared baking sheet..

Bake for 10 minutes, or until cooked through and browned.

Meanwhile, in a medium saucepan over medium heat, combine the cranberry sauce, chili sauce and adobo sauce. Bring to a simmer.

When the meatballs are done, transfer them to a shallow bowl or rimmed platter.

Pour the adobo sauce over the meatballs.

Yield: 50 meatballs

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Per Serving (excluding unknown items): 1943 Calories; 118g Fat (54.9% calories from fat); 95g Protein; 122g Carbohydrate; 5g Dietary Fiber; 765mg Cholesterol; 4806mg Sodium. Exchanges: 0 Grain(Starch); 13 1/2 Lean Meat; 2 Vegetable; 15 1/2 Fat; 7 1/2 Other Carbohydrates.