

# **Creamy Cranberry Meatballs**

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**2 envelopes (0.87 oz each) brown gravy mix**  
**1 package (32 oz) frozen fully-cooked Swedish meatballs**  
**2/3 cup jellied cranberry sauce**  
**2 teaspoons Dijon mustard**  
**1/4 cup heavy whipping cream**

Prepare the gravy mix according to package directions.

Combine the meatballs, cranberry sauce, mustard and gravy in a slow cooker.

Cover and cook on LOW for 3 to 4 hours or until heated through, adding the cream during the last 30 minutes of cooking.

Yield: 5 dozen meatballs

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Per Serving (excluding unknown items): 213 Calories; 22g Fat (92.7% calories from fat); 2g Protein; 2g Carbohydrate; trace Dietary Fiber; 82mg Cholesterol; 148mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat; 0 Other Carbohydrates.