Cranberry Meatballs

by RecipeLion.com Test Kitchen

Serves: 6

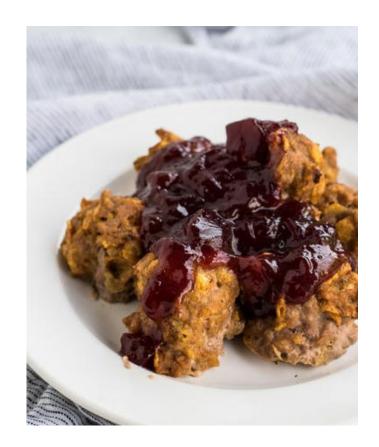
Cooking Time: 35 minutes Total Time: 55 minutes

Ingredients

- 2 large eggs
- 1 cup cornflake crumbs
- 1/3 cup ketchup
- 2 tablespoons soy sauce
- ½ teaspoon salt
- 1/4 teaspoon pepper
- 2 pounds ground turkey

For the Sauce:

- 1 can (14 ounces) jellied cranberry sauce
- 1 cup ketchup
- 3 tablespoons brown sugar



Instructions

- Preheat oven to 350 degrees.
- Mix first eight ingredients. Add turkey; mix lightly but thoroughly.
- Shape into 1-in. meatballs. Place on a greased baking sheet. Bake until a thermometer reads 160°, 20-25 minutes.
- Set meatballs on paper towels to absorb some of the liquid.
- In a large skillet, cook and stir sauce ingredients over medium heat until blended. Stir in meatballs; heat through.