

Cranberry Meatballs

by [RecipeLion.com](https://www.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
- 1/2 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
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Instructions

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

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