

# Cranberry Meatballs



## Ingredients:

1 egg  
1 lb. ground lamb  
1/2 cup bread crumbs  
(fresh are best)  
1/2 teaspoon crushed thyme  
Salt and pepper

## Cranberry mixture:

1 cup cranberry sauce  
1/4 cup apple or orange juice  
1/4 cup cider or red wine  
vinegar  
2 tablespoons brown sugar  
2 teaspoons Dijon mustard

## Method:

Mix together first five ingredients. Shape into small balls (< 1 inch) and bake on cookie sheet at 350 for 20 - 25 minutes or until no longer pink inside.

In saucepan combine all ingredients for the Cranberry Mixture. Cook over medium heat, stirring occasionally, for 10-15 minutes or until it starts to thicken. Add meatballs and simmer for 5 minutes. Serve piping hot with cocktail picks.

A family favourite at the holiday games night, and an often requested appetizer for weddings and seasonal gatherings at Historic Markerville's Fensala Hall. A great make-ahead for the holidays- just reheat gently in the oven- or double the recipe and serve as a main dish with rice and green beans.

Recipe courtesy of Kathleen Raines, Starkroft Rideau Arcotts / Fensala Hall Food Service

## Your Notes



You've got **GREAT** taste!

[www.AlbertaLamb.ca](http://www.AlbertaLamb.ca)