

Cranberry Lamb Balls



Ingredients:

- 1 lb Ground Lamb
- 1 Pkg stove top stuffing (your choice of flavor)

Cranberry Sauce:

- 1 cup water
- 1 cup sugar
- 3 cups fresh/frozen cranberries

Method:

Mix together and form meat balls, you can either bake the balls at 350 degrees for 20 minutes or fry them your choice! Cook the lamb balls, and set aside.

Cook the above for 10 minutes, place the Lamb Balls & Cranberry Sauce in a slow cooker to keep warm. And of course Enjoy!

These are great for an appetizer or to bring to a pot luck.

Recipe courtesy of Vanessa Grimmeyer, Sheep Lake Suffolks, Clyde, Alberta

Your Notes



You've got **GREAT** taste!

www.AlbertaLamb.ca