Bone Suckin' Crancherry Meatballs

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This Puts A New Twist On An Old Favorite!

Ingredients:

Bone Suckin' Sauce, 1- 1/2 jars (24 oz.)
Bone Suckin' Sweet/Hot Mustard, 1 jar (12 oz.)
Fresh Cranberries, 12 oz.*
Dried Cherries, 1 cup
Sugar, 1 cup
Water, 3 cups
Meatballs, 6 lbs (pre-packaged is fine)

Directions:

Rinse and clean cranberries before placing in a medium saucepan. Add water, dried cherries and sugar. Bring to a boil, stir and let boil for 5 minutes. The cranberries will start to pop and mixture will begin to thicken. Reduce heat to a simmer, cook for about 10 minutes, stirring occasionally. In a large bowl, stir together Bone Suckin' Sauce, Bone Suckin' Sweet/Hot Mustard and crancherry sauce. In a large crock pot place meatballs (if using frozen, let them thaw in refrigerator) and pour Bone Suckin' cranberry/cherry sauce over meatballs. Stir to coat the meatballs. Heat meatballs in crock pot for 40 to an hour on high stirring occasionally and serve. Serves about 20 as an appetizer. *** If fresh cranberries are not in season, amend recipe to use 1 cup of dried cranberries ead and eliminate the directions to boil cranberries with sugar and water. Just put the dried cherries and cranberries in with the meatballs, Bone Suckin' Sauce and Bone Suckin' Sweet/Hot Mustard in the crockpot.

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