



RECIPE

Crockpot Venison Meatballs



Prep Time **20 minutes**

Cook Time **4-6 hours**

Serves **10 People (30 Meat Balls)**

Ingredients

- 2 lbs Ground Venison
- 1 cup Bread Crumbs
- 2 Eggs
- 1 Tbsp Minced Garlic
- 16 oz Grape Jelly
- 12 Oz Chilli Sauce
- ¼ cup Pineapple Juice
- ¼ Cup Light Brown Sugar
- ¼ Cup BBQ Sauce (optional)

Preparation

1. Combine your Ground Venison, Bread Crumbs, Eggs, and garlic into a bowl, mix until even
2. Roll into 1 inch balls and set them in the (off) crockpot. If time allows, let them set in the fridge overnight, this will help the meat stay together when cooking.
3. In a separate bowl, combine Grape Jelly, Chilli Sauce, Pineapple Juice, Brown Sugar, and the BBQ Sauce and mix until even.
4. Pour the liquid bowl over the meatballs in your crockpot
5. Cook on high for 4-6 hours, or until the meat is full cooked
6. Stir occasionally, softly. DO NOT add fat to the ground venison. Lean meat will taste much better in this recipe.

Watch a Video of this recipe on our Youtube: <https://youtu.be/m9ioWWCaPTA>