



Easy Fig Jam Meatballs

Makes: 12 servings

Prep Time: 5 minutes Cook Time: 4 hours

Total Time: 4 hours & 5 minutes

Ingredients

- 1 (13-ounce) jar fig jam (I like Bonne Maman or homemade)
- 1 (12-ounce) jar Heinz chili sauce
- 1/4 cup fresh orange juice (from 1 orange)
- 1 (28-ounce) bag frozen chicken, beef, or pork meatballs
- Orange zest, for serving

Instructions

In the base of a slow cooker, combine the fig jam, chili sauce, and orange juice. Add the meatballs to the slow cooker and toss to coat. Cook on high for 4 hours, or until warmed through.

Top meatballs with orange zest and serve them directly from the slow cooker or arrange them on a plate with toothpicks.

Chef's Note:

If you don't have a slow-cooker, combine the fig jam, chili sauce, and orange juice in a medium saucepan and heat until nicely thickened, about 5 minutes. Cook the meatballs according to the package directions. Then just toss the heated sauce with the meatballs until coated. Top meatballs with orange zest serve or arrange them on a plate with toothpicks. You won't have the caramelized parts on the meatballs, but they will still be delicious!

Recipe adapted from Modern Proper