

Blitz Balls (Slow Cooker)

Chef Alyssa - Aldi Test Kitchen
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2 jalapeno peppers
4 ounces neufchatel cheese
1 pound organic grass-fed ground beef
1 teaspoon steak seasoning
7 slices thick-sliced hickory smoked bacon
14 ounces whole berry cranberry sauce
1 cup honey barbecue sauce
1 teaspoon paprika
1 teaspoon chili powder
1 green onion, sliced

Cut the jalapenos in half and remove the seeds. Divide the cheese evenly among the jalapeno halves.

Cut each half into four pieces. Set aside.

In a small bowl, combine the beef and the steak seasoning. Divide into fourteen evenly sized portions.

Place a stuffed jalapeno piece in the center of each meat portion. Roll into a ball.

Cut the bacon slices in half. Wrap the slices around the meatballs. Secure with a toothpick. Place the meatballs in a slow cooker.

In a small bowl, combine the cranberry sauce, barbecue sauce, paprika and chili powder. Pour over the meatballs.

Cover the slow cooker.

Cook on HIGH for four hours.

Remove the toothpicks from the meatballs. Garnish with green onion.

Serve with extra sauce on the side for dipping.

Per Serving (excluding unknown items): 322 Calories; 27g Fat (74.4% calories from fat); 13g Protein; 9g Carbohydrate; 3g Dietary Fiber; 86mg Cholesterol; 482mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 3 1/2 Fat.