

Slow Cooker Italian Meatballs

Makes about 36 medium size meatballs

Ingredients:

2 lbs. of meat (ground beef, Italian sausage, turkey—any combination will work)
1 1/4 cups Italian seasoned bread crumbs
1/4 cup chopped fresh parsley
2 cloves garlic, minced
1 tsp. dried crushed basil
1 medium yellow onion, chopped
1 egg, beaten
1 Jar of Spaghetti sauce or you can use your favorite homemade spaghetti sauce recipe

Directions:

- In a slow cooker, mix the spaghetti sauce, along with about 1 teaspoon crushed basil.
- In a bowl, mix the ground meat, bread crumbs, parsley, garlic, onion, and egg. Shape the mixture into 1-2 inch size meatballs,
- Once you have shaped your meatballs you can put these directly into your sauce in the slow cooker, or you can bake them for 15 minutes at 350 degrees to cook them some and that cuts down on the grease in the sauce.
- Cook on Low for 6 to 8 hours.
- Enjoy with spaghetti or as meatball subs, or alone.