

Meatballs in Cranberry Sauce

20–30 Min

Ingredients 4 Portions

= Kotányi Produkte

For the meatballs:

400 g	Ground meat
35 g	Breadcrumbs
40 ml	Whole milk
1	Egg
1 tsp	Coriander, Ground
0.5 tsp	Rosemary, Chopped
0.5 tsp	Himalayan Salt
0.5 tsp	Pepper Black, Ground

For the sauce:

150 g	Cranberry jam
2 tbsp	Apple cider vinegar
2 tbsp	Orange juice
1 tsp	Dijon mustard
0.5 tsp	Coriander, Ground
0.25 tsp	Salt

Preparation

1. Add the ground meat, breadcrumbs, milk, egg, coriander, salt, rosemary and pepper to a bowl and mix well. Shape the mixture into meatballs approximately the size of walnuts in their shells. Heat some oil in a large frying pan and cook the meatballs for about 7 minutes, turning occasionally.
2. While the meatballs are cooking, prepare the glaze. Add the cranberry jam to a pan, followed by the vinegar, orange juice, mustard, coriander and salt. Cook while stirring until all the ingredients are well combined. Add the meatballs and cook for another minute, stirring gently to coat them evenly with the glaze.