



CONCORD GRAPE MEATBALL SUBS



SERVES: PREP TIME: COOK TIME:

12 | 10M | 4-6H

INGREDIENTS:

- 1 Jar Crofter's Organic Premium Concord Grape Fruit Spread
- 1 Cup BBQ or Chili Sauce
- 2 Tbsp Red Wine Vinegar
- 2 Tbsp Soy Sauce
- ½ Tbsp Hot Sauce (Optional)
- Salt & Pepper (To Taste)
- Mozzarella Cheese
- Hoagie/Sausage Rolls
- 1 Pack Frozen Meatballs (plant-based options work great too!)

DIRECTIONS:

1. Lets start by plugging in the slow cooker turning it to low-medium heat. Add in the frozen meatballs.
2. In a medium sized bowl or sauce pot, combine all of the ingredients and whisk until smooth. Pour over the meatballs and give them a good stir to evenly coat.
3. Cover and cook on low-medium heat for 4-6 hours Stirring frequently but not too often. When meatballs are cooked through and the sauce has thickened slightly, they are ready to serve!
4. Slice open some hoagie rolls and fill them up with the concord grape meatballs. Top with some mozzarella cheese and pop them in the oven for 5-10 minutes at 400°F. Turn the oven on to broil for a minute or two if you want them a little extra crispy and the cheese bubbly. Serve and enjoy!