

# Crockpot Cranberry Jalapeño Swedish Meatballs

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-cod-recipe>

## Ingredients:

- 2 eggs
- 1/2 cup heavy whipping cream
- 1 teaspoon sea salt Ground
- 1 teaspoon ground black pepper Finely
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon garlic powder
- 4 slices white bread Cut into Very Small Cubes
- 3 pounds lean ground beef 90%
- 12 ounces lager 1 bottle
- 1 cup heavy whipping cream
- 1 teaspoon sea salt Ground
- 1 teaspoon ground black pepper Finely
- 2 jalapeños Deseeded & Finely Diced
- 3 cups cod Cape, Select Premium Frozen Cranberries
- 1 1/4 cups granulated sugar
- 1/2 cup light brown sugar Packed
- 1 cup water
- 1 lemon juice Juice of 1 Lemon
- 1/2 teaspoon kosher salt
- 5 jalapeños Deseeded & Finely Diced
- sauce Extra Sweet & Spicy Cranberry Jalapeño Jam Sauce & Finely Diced Jalapeño for Serving

## Nutrition:

1. Calories: 1300 calories
2. Carbohydrate: 116 grams
3. Cholesterol: 440 milligrams
4. Fat: 55 grams

5. Fiber: 2 grams
6. Protein: 79 grams
7. SaturatedFat: 29 grams
8. Sodium: 2090 milligrams
9. Sugar: 95 grams

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