

Cranberry Meatballs

A Super Simple Holiday Appetizer

When it comes to the holidays, there simply is no better time to pull out the pressure cooker. These sweet and slightly tangy meatballs will save some of that precious stove-top space you'll need for the rest of the meal.

Prep Time: 10 min

Cook Time: 8 min

Temperature: High

Serves: 6–8

SHOPPING LIST

1 tablespoon vegetable oil

1 yellow onion, diced

32 ounces frozen meatballs

½ cup beef stock or broth

1 (18-ounce bottle) barbecue sauce

1 (16-ounce) can jellied cranberry sauce

1 teaspoon lemon zest

With the cooker's lid off, heat oil on HIGH or "brown," until sizzling.

Place onion in the cooker, and cook until translucent, 4–5 minutes.

Add remaining ingredients, securely lock the pressure cooker's lid, and set for 8 minutes on HIGH.

Perform a quick release to release the cooker's pressure. Serve meatballs with plenty of sauce.

HELPFUL TIP

When using an electric pressure cooker, you can set the cooker to warm and serve these meatballs right out of the pot with no worries of it cooling down.

