

Merlot Meatballs



Amount	Unit	Ingredient
1	bag	Twenty-six ounce bag of Italian or Swedish meatballs
1/2	cup	Balsamic vinegar
1	cup	Old York Cellars Merlot wine
3		Cloves of minced garlic
1	tsp	Soy sauce
1/3	cup	Old York Cellars Honey
10	tbsp	Unsalted butter cut into cubes
1	tsp	Corn starch
1	tsp	Water

- Turn on the slow cooker to low heat and add the meatballs so they can begin thawing.
- Add the balsamic vinegar, [Old York Cellars Merlot wine](#), garlic, soy sauce, and Old York Cellars Honey to a saucepan over medium-low heat and bring to a boil.
- Reduce the heat to low and simmer for 20 to 25 minutes.
- Then add the cubes of butter to the mixture, stirring constantly to thicken as the butter melts.
- In a small prep dish, stir together the corn starch and water until starch dissolves, then stir into sauce.
- Cook for another 2 to 3 minutes, stirring constantly, then pour sauce over the meatballs in the slow cooker.
- Cover slow cooker and cook on high for 1 1/2 to 2 hours or until meatballs reach an internal temperature of at least 160 degrees F.

Cheers & Enjoy!