

# 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!

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