



EASY SLOW COOKER MEATBALL SUBS

HOMEMADE ITALIAN SAUSAGE AND PORK MEATBALLS SEASONED WITH MAPLE SMOKED SEA SALT AND MAPLE SMOKED PEPPERCORN, SLOWLY COOKED IN MARINARA SAUCE AND SERVED IN TOASTED SUB ROLLS WITH MELTED MOZZARELLA CHEESE. THESE VERSATILE MEATBALLS ARE EQUALLY DELICIOUS SERVED OVER YOUR FAVORITE PASTA.



				
PREP TIME 20 MIN	COOK TIME 4-6 HRS	TOTAL TIME 6 HR 20 MIN	SERVINGS 8	DIFFICULTY EASY

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREPARE THE MEATBALL MIXTURE

- IN A LARGE MIXING BOWL, COMBINE THE BREADCRUMBS, GRATED PARMESAN CHEESE, GARLIC POWDER, ONION POWDER, ITALIAN SEASONING, MAPLE SMOKED SEA SALT, AND MAPLE SMOKED PEPPERCORN.
- ADD THE EGGS AND MILK, MIXING UNTIL THE BREADCRUMBS ARE EVENLY MOISTENED.

STEP 2: ADD THE MEAT

- ADD THE ITALIAN SAUSAGE AND GROUND PORK TO THE SEASONED BREADCRUMB MIXTURE.
- GENTLY COMBINE UNTIL THE INGREDIENTS ARE EVENLY DISTRIBUTED.
- AVOID OVERMIXING, WHICH CAN PRODUCE DENSE, FIRM MEATBALLS.

STEP 3: SHAPE THE MEATBALLS

- USING YOUR HANDS OR A SCOOP, FORM THE MIXTURE INTO EVENLY SIZED MEATBALLS, APPROXIMATELY 1½ INCHES IN DIAMETER.
- KEEPING THE MEATBALLS A CONSISTENT SIZE HELPS THEM COOK EVENLY.

STEP 4: PREPARE THE SLOW COOKER

- SPREAD A THIN LAYER OF MARINARA SAUCE ACROSS THE BOTTOM OF THE SLOW COOKER.
- ARRANGE THE MEATBALLS IN THE SLOW COOKER, THEN POUR THE REMAINING MARINARA SAUCE OVER THEM.

STEP 5: COOK LOW AND SLOW

- COVER AND COOK ON LOW FOR APPROXIMATELY 4-6 HOURS, OR UNTIL THE MEATBALLS ARE FULLY COOKED AND REACH AN INTERNAL TEMPERATURE OF 160°F FOR GROUND PORK, OR 165°F IF THE ITALIAN SAUSAGE CONTAINS POULTRY.
- AVOID EXCESSIVE STIRRING WHILE THE MEATBALLS ARE COOKING TO HELP THEM HOLD THEIR SHAPE.

INGREDIENTS

- ½ CUP BREADCRUMBS
- ½ CUP GRATED PARMESAN CHEESE
- ½ TEASPOON GARLIC POWDER
- ½ TEASPOON ONION POWDER
- ½ TEASPOON ITALIAN SEASONING
- ½ TEASPOON MAPLE SMOKED SEA SALT
- ½ TEASPOON MAPLE SMOKED PEPPERCORN
- 2 LARGE EGGS
- ½ CUP MILK
- 1 LB ITALIAN SAUSAGE
- 1 LB GROUND PORK (PLEASE CONFIRM)
- 1 JAR (24 OZ) MARINARA SAUCE
- SUB ROLLS, FOR SERVING
- SHREDDED MOZZARELLA CHEESE, FOR TOPPING

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- MAPLE SMOKED SEA SALT
- MAPLE SMOKED PEPPERCORN



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STEP 6: PREPARE THE SUB ROLLS

- WHEN THE MEATBALLS ARE READY, OPEN THE SUB ROLLS AND LIGHTLY TOAST THEM UNTIL THE BREAD IS GOLDEN AND SLIGHTLY CRISP.

STEP 7: ASSEMBLE THE MEATBALL SUBS

- PLACE SEVERAL COOKED MEATBALLS INTO EACH TOASTED SUB ROLL.
- SPOON ADDITIONAL WARM MARINARA SAUCE OVER THE MEATBALLS AND SPRINKLE GENEROUSLY WITH SHREDDED MOZZARELLA CHEESE.

STEP 8: MELT THE CHEESE AND SERVE

- PLACE THE ASSEMBLED SUBS UNDER THE OVEN BROILER BRIEFLY, WATCHING CLOSELY, UNTIL THE MOZZARELLA IS MELTED AND BUBBLY.
- SERVE IMMEDIATELY WHILE THE BREAD IS WARM AND THE CHEESE IS MELTED.

🔥 SMOKEHOUSE KITCHEN TIPS:

- DON'T OVERMIX THE MEAT. GENTLY COMBINING THE INGREDIENTS HELPS MAINTAIN A TENDER MEATBALL TEXTURE. OVERWORKING THE MIXTURE CAN MAKE THE FINISHED MEATBALLS DENSE.
- USE EVENLY SIZED MEATBALLS. CONSISTENT SIZING HELPS ENSURE EVERYTHING COOKS AT APPROXIMATELY THE SAME RATE.
- CONSIDER BROWNING FOR ADDITIONAL FLAVOR. IF YOU HAVE TIME, BROWNING THE MEATBALLS IN A SKILLET BEFORE SLOW COOKING CAN ADD DEEPER ROASTED FLAVORS AND HELP THEM HOLD THEIR SHAPE. THIS IS OPTIONAL, NOT PART OF YOUR CONFIRMED METHOD.
- TOAST THE SUB ROLLS. A LIGHTLY TOASTED ROLL PROVIDES A STURDIER BASE AND HELPS PREVENT THE MARINARA SAUCE FROM MAKING THE BREAD SOGGY.
- FRESHLY GRIND THE PEPPERCORNS. GRINDING MAPLE SMOKED PEPPERCORN JUST BEFORE MIXING HELPS RELEASE ITS AROMATIC COMPOUNDS.
- SAVE THE LEFTOVERS FOR PASTA NIGHT. EXTRA MEATBALLS AND SAUCE CAN EASILY BECOME A SECOND DINNER WITHOUT PREPARING ANOTHER MAIN DISH FROM SCRATCH.

RECIPE VARIATIONS

- SPAGHETTI AND MEATBALLS
- MEATBALLS WITH RIGATONI
- CHEESY BAKED MEATBALLS