Sriracha Honey Slow Cooker Meatballs
From the Blog, “The Slow Roasted Italian”

Active Time: 20 Minutes  |  Total Time: 4 Hours, 20 Minutes

Ingredients:
1 cup sriracha hot chili sauce (Huy Fong, the one with the rooster on the package)
1 cup honey
1/4 cup fresh lime juice (approximately 2 limes)
2 pounds lean ground beef (I used 85%)
1 cup panko bread crumbs
1/4 cup milk
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon kosher salt
1 teaspoon fresh ground pepper
2 large eggs

Directions:
Combine sriracha, honey and lime juice in a slow cooker on high heat.

In a large bowl add remaining ingredients, except eggs. Stir sriracha sauce in slow cooker until combined. Taste and add additional honey or sriracha as necessary to suit your heat preference. Add 1/4 cup of sauce into meatball mixture, fold mixture together 2 times, then add eggs.

Mix well, do not over mix or you will have tough meatballs. Place a sheet of wax paper (approximately 9"x9") on your countertop. Using a 2 tablespoon scoop, portion out meat and place on wax paper. After all meatballs have been scooped, roll into balls and place them into the slow cooker. Once about half of the meatballs are in the slow cooker, spoon sauce over the tops of them. Continue adding meatballs until they are all in the slow cooker. You may have to
layer them, just be sure the bottom layer is thoroughly coated in sauce before you add the next layer.

Reduce heat to low, cover slow cooker and cook for 4-8 hours. Serve and enjoy. Makes 24.

NOTE: If you lightly wet your hands the meatballs will form better and crack less.

You can take the lid off after 2 hours to allow the sauce to thicken or you can transfer the sauce to saucepan on the stove top and cook until reduced by half, or to desired consistency. The meatballs are perfect whether the sauce is cooked down or not. It is personal preference.