



CONEY MEATBALL SUBS

This is one serious sub. Seriously good that is.

Yield:



INGREDIENTS

8 Item	Hoagie Buns
8 Slice	Cheddar or pepper jack cheese
	lettuce, torn
1 tbsp.	Water
1 Unit	Taco seasoning
1 Unit	10.75oz tomato soup, condensed
1 Unit	15oz pork and beans
1 Item	Green bell pepper, seeded and quartered
1 Item	Onion, peeled and quartered
1 1/2 lb	Farm Rich Meatballs

CHEF NOTES

Variation: For a spicier sauce, add chopped hot peppers or hot sauce to taste before cooking

DIRECTIONS

- 3 COVER and cook on low heat for 6–8 hours or on high heat for 3 1/2 – 4 hours.
- 1 PLACE meatballs in a 3- to 4-quart slow cooker prepared with nonstick cooking spray
- 2 BLEND the onion and bell pepper in a blender or food processor. Add pork and beans, soup, seasoning, and water. Process until smooth and then pour mixture over meatballs.
- 4 LAYER lettuce, 5 meatballs, and a cheese slice on individual hoagie buns.