

# BARBECUE GLAZED COCKTAIL MEATBALLS

F EASY

Last Modified: 07/03/2017

PREP: 20 Min  
COOK: 2 Hrs 30 Min  
SLOW COOKER

APPETIZER

MAKES 30 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
5	Pounds	Frozen Cooked Meatballs (1 Oz)	Thawed

## BBQ SAUCE

2	18 Oz	Bottles BBQ Sauce (Sweet Baby Ray's)	
2	18 Oz	Bottles BBQ Sauce (Open Pit Brown Sugar & Bourbon)	
2	Bunches	Green Onions (Greens & Whites)	Thin Slice

## PREPARATION

<b>FACTOID</b>	Use any frozen, prepared Meatballs you like, or, preferably, make your own from scratch from any of the recipes in here.
<b>CAUTION</b>	The voice of experience here: Before beginning, nuke a frozen Meatball in the microwave and taste it! I once purchased a 5 pound bag from Gordon Food Service that ended up having a horrible aftertaste & the dish-to-pass we made SUCKED and ended up being trashed & re-done.
<b>TOOLS</b>	1) 6 Quart Crock Pot 2) 2 - Aluminum Half Sheet Pans 3) Medium Mixing Bowl
<b>PREP</b>	<b>MEATBALLS</b> 1) Partially Thaw the Meatballs to allow separating them. Most pre-packaged frozen Meatballs <u>still</u> have a lot of grease inside. 2) Preheat the oven to 350 degrees with racks in the middle and lower third. 3) On 2 sheet pans lined with parchment paper spread the Meatballs out evenly - NOT touching. Bake them for 20 minutes. Place the hot Meatballs on paper towels to drain off any remaining Fat.
<b>1</b>	<b>BBQ GLAZE:</b> In a medium mixing bowl, thoroughly combine the 4 bottles of BBQ Sauce.
<b>2</b>	<b>MEATBALLS:</b> Add the Meatballs into the crock pot. Pour the BBQ Sauce evenly over the top. Cook on low for 2 hours. Just before serving, stir carefully one time to evenly coat the Meatballs with the BBQ Sauce. CAREFUL - once hot, the Meatballs will crumble apart easily.
<b>SERVE</b>	Sprinkle the top with the Green Onion slices and serve while hot with toothpicks.