

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	
FACTOID	Use any frozen, prepared Meatballs you like, or, preferably, make your own from scratch from any of the recipes in here.
CAUTION	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.
TOOLS	1) 6 Quart Crock Pot 2) 2 - Aluminum Half Sheet Pans 3) Medium Mixing Bowl
PREP	MEATBALLS 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.
1	BBQ GLAZE: In a medium mixing bowl, thoroughly combine the 4 bottles of BBQ Sauce.
2	MEATBALLS: 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.
SERVE	Sprinkle the top with the Green Onion slices and serve while hot with toothpicks.

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