

EASY GLAZED COCKTAIL MEATBALLS

F EASY

Last Modified: 08/31/2014

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 |

GRAPE SAUCE

| | | | |
|---|---------|--------------------------------|------------|
| 3 | Cups | Grape Jelly (Smuckers) | |
| 3 | 12 Oz | Bottles Chili Sauce (Heinz) | |
| 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 | GRAPE GLAZE: In a medium mixing bowl, thoroughly combine the Jelly and Chili Sauce. |
| 2 | MEATBALLS: Add the Meatballs into the crock pot. Pour the Grape 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 Grape 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. |