

MAPLE 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

MAPLE SAUCE			
1	Tbsp	Olive Oil	
3	Cups	Ketchup	
2	Cups	Pure Maple Syrup	
2/3	Cup	Soy Sauce (Lee Kum Kee)	
2	Tbsp	Tapioca Flour	
PLUS			
2	Tbsp	Cold Water	
OR			
2	Tbsp	Corn Starch	
PLUS			
2	Tbsp	Water	
3	Tsp	Ground Allspice	
2	Tsp	Ground Mustard	
2	20 Oz	Cans Crushed Pineapple In Heavy Syrup (Drained)	
1	Cup	Yellow Onion	Fine Dice
2	Bunches	Green Onions (Greens & Whites)	Thin Slice

PREPARATION	
FACTOID	Sweet & tasty with a relatively strong Maple flavor accent. Any time I make these, they are always GONE very quickly.
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.
HINTS	Reserve the drained Pineapple Juice for adding if the Sauce becomes too thick or dry during cooking - check it often.....Thin it just before serving.
NOTE	If this is for your "dish-to-pass" at a party, you can get away with substituting Corn Starch mixed in water in place of the Tapioca Flour. The only difference is that when things are thickened using Corn Starch, they tend to gel up once cooled, not so with Tapioca.
TOOLS	1) 6 Quart Crock Pot 2) 2 - Aluminum Half Sheet Pans 3) Large Saucepan & Lid 4) Medium Non-Stick Skillet
PREP	MAPLE SAUCE 1) Finely dice the Yellow Onion and set it aside. 2) Thinly slice the whole Green Onions and set them aside.

MAPLE GLAZED COCKTAIL MEATBALLS

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.
1	MEATBALLS: Preheat the oven to 350 degrees with racks in the middle and lower third. Place the Meatballs on 2 sheet pans lined with parchment paper spread the Meatballs out evenly - NOT touching. Bake them for 20 minutes. Shake the pans halfway through to rotate the Meatballs for even browning. Place the hot Meatballs on paper towels to drain off any remaining Fat.
2	MAPLE GLAZE: In a medium non-stick skillet over medium high heat, heat the Olive Oil until it shimmers, cook the Onions until soft and just starting to get some color.
3	MAPLE GLAZE: Thoroughly combine all ingredients except for the Meatballs in a large saucepan over medium low heat, Cook until thick. If it ends up being too thick, pour in some of the reserved Pineapple Juice. If too thin, stir in a little more Tapioca Flour.
4	MEATBALLS: Add the Meatballs into the crock pot. Pour the Maple Sauce slowly and evenly over the top. Cook on low for 2 hours. Just before serving, stir carefully one time to evenly coat all of the Meatballs with the Maple 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.