



Slow Cooker Grape Jelly Meatballs

Homemade Slow Cooker Grape Jelly Meatballs: The Perfect Party Appetizer

Are you on the hunt for a crowd-pleasing appetizer or a quick and delicious dinner option? Look no further! Presenting our Homemade Slow Cooker Grape Jelly Meatballs—a delightful fusion of sweet and tangy flavors, all made easily in your slow cooker. Whether it's a casual family dinner or a festive gathering, these meatballs are sure to be a hit.

Ingredients

For this simple and delectable dish, you'll need just three ingredients:
- **32 oz. frozen meatballs:** You can use store-bought meatballs for

convenience, or if you prefer, make your own from scratch.

- ****1 1/2 cups grape jelly:**** The jelly adds a sweet touch that complements the savory meatballs perfectly.
- ****1 1/2 cups BBQ sauce:**** Choose your favorite brand or a homemade version for that tangy goodness.

Instructions

1. ****Place Meatballs in the Slow Cooker:****

Start by placing the frozen meatballs directly into your slow cooker. There's no need to thaw them first, which saves you time and keeps the prep work to a minimum.

2. ****Prepare the Sauce:****

In a separate mixing bowl, combine the grape jelly and BBQ sauce. Stir until the two ingredients are well incorporated into a smooth sauce.

3. ****Pour Sauce Over Meatballs:****

Pour the jelly and BBQ sauce mixture evenly over the meatballs in the slow cooker.

4. ****Cook:****

Cover the slow cooker with its lid. Cook the meatballs on high for 2-3 hours or on low for 4-5 hours. Stir occasionally to make sure the sauce is evenly coating all the meatballs.

See also [Korean Beef Zucchini Noodles Recipe](#)

5. ****Serve:****

Once the meatballs are cooked through and the sauce is heated, give everything a final stir to ensure even distribution. Serve the meatballs warm, either directly from the slow cooker or transferred to a serving dish.

Notes

- **Customization:** Feel free to experiment with different flavors of jelly if you want to mix things up. For example, try raspberry or apricot jelly for a unique twist.
- **Storage:** If you have leftovers, store them in an airtight container in the refrigerator for up to three days. Reheat them in the microwave or on the stovetop before serving.
- **Make-Ahead:** You can prepare the grape jelly and BBQ sauce mixture ahead of time and store it in the refrigerator, so it's ready to pour over the meatballs when needed.

Suggestion

These meatballs are incredibly versatile and can be served in a variety of ways:

- **As a Main Dish:** Serve over rice or pasta for a satisfying meal.
- **As a Sandwich:** Pile them into a sub roll and sprinkle with some shredded cheese for a delicious meatball sub.
- **As an Appetizer:** Stick them with toothpicks and serve them at your next party alongside some dipping sauce.

Conclusion

Homemade Slow Cooker Grape Jelly Meatballs are an easy and scrumptious option for any event. With minimal ingredients and effort, you get a dish that's packed with flavor and sure to impress. Whether you're hosting a party or looking for a simple dinner, these meatballs are a go-to recipe you'll want to keep in your repertoire.

FAQ

Q: Can I use fresh meatballs instead of frozen ones?

A: Yes, you can. However, you may need to adjust the cooking time as

fresh meatballs may cook faster than frozen ones.

See also [Chicken Pot Pie Bubble Up](#)

****Q: What kind of BBQ sauce works best for this recipe?****

A: Any BBQ sauce you enjoy will work well. For a more robust flavor, consider using a smoky or spicy BBQ sauce.

****Q: Can I make these meatballs vegan or vegetarian?****

A: Absolutely! Substitute the meatballs with plant-based ones to make this dish suitable for vegetarians or vegans. Ensure the BBQ sauce used is also vegan-friendly.

****Q: Can these meatballs be prepared on the stovetop?****

A: Yes, you can prepare them on the stovetop over medium heat. Combine the meatballs, jelly, and BBQ sauce in a large pot, cover, and simmer for about 20-30 minutes, stirring occasionally.

****Q: How can I make the sauce thicker?****

A: If you prefer a thicker sauce, you can add a cornstarch slurry (1 tablespoon of cornstarch mixed with 2 tablespoons of water) to the sauce during the last 30 minutes of cooking and stir well.

Enjoy your delicious Grape Jelly Meatballs, and happy cooking!