

Buffet Meatballs (Slow Cooker)

Janet Anderson - Carson City, NV
Casseroles, Slow Cooker & Soups - Taste of Home Magazine

Yield: 120 meatballs

1 cup grape juice
1 cup apple jelly
1 cup ketchup
1 can (8 ounce) tomato sauce
1 package (64 ounce) frozen fully-cooked Italian meatballs

Preparation Time: 10 minutes**Slow Cooker: 4 hours**

In a small saucepan, combine the juice, jelly, ketchup and tomato sauce.

Cook and stir over medium heat until the jelly is melted.

Place the meatballs in a five-quart slow cooker. Pour the sauce over the top. Gently stir to coat. Cover.

Cook on LOW for four to five hours or until heated through.

Per Serving (excluding unknown items): 1277 Calories; 1g Fat (0.9% calories from fat); 8g Protein; 329g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 4576mg Sodium. Exchanges: 3 Vegetable; 2 1/2 Fruit; 18 Other Carbohydrates.