

# Grape Jelly Chili Meatballs

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5 minutes active; 2 hours inactive to prepare  
Serves 8-10

## INGREDIENTS

- 32 oz. pre-cooked frozen meatballs
- 1 (12 oz.) jar chili sauce
- 1 1/2 cups grape jelly
- 1/2 tablespoon brown sugar
- 2 teaspoons lemon juice
- Toothpicks

## PREPARATION

1. Stir together chili sauce, jelly, brown sugar and lemon juice in a small bowl.
2. Place meatballs in slow cooker insert and pour chili jelly sauce over the meatballs.
3. Stir everything together, then cover slow cooker and cook on high for 2-3 hours, stirring occasionally, until meatballs are heated through.
4. Serve hot and enjoy!