THE J.M. SMUCKER Co

Grape Jelly Glazed Meatballs

This glazed meatball recipe (a cult favorite known to some as that "**Smucker's®** grape jelly meatballs recipe") provides a perfect combo of flavors. It's savory, of course, but also deliciously sweet and tangy. And if you use frozen meatballs, it's incredibly easy. Try it for your next party.

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	36	Easy

Ingredients

- 1 cup Concord Grape Jelly
- -OR-
- 1 cup Natural Concord Grape Fruit Spread
- 1 (12-ounce) bottle chili sauce
- 1 (16-ounce) package frozen, prepared, bite-sized meatballs, thawed
- -OR-
- homemade meatballs (ingredients: 2 large eggs, 1/2 cup fine dry breadcrumbs, 1/2 cup finely chopped onion, 1/4 cup milk, 1 teaspoon salt, 1/2 teaspoon Worcestershire sauce, 1/4 teaspoon pepper, 1 pound ground beef/turkey/chicken; 1/4 cup olive oil)

Directions

Step 2: Make sauce.

HEAT fruit spread and chili sauce in a large skillet over medium heat, stirring as you go.

Step 3: Coat meatballs.

ADD cooked meatballs (thawed, if previously frozen) to skillet with sauce. Cover and simmer, stirring at times, 10 minutes or until meatballs are thoroughly heated.

Step 4: Keep warm & serve.

TRANSFER to a serving food warmer or slow cooker to keep warm. Serve with toothpicks.

Step 6: Make sauce.

COMBINE chili sauce and fruit spread in a large slow cooker. Stir until blended.

Step 7: Coat meatballs.

ADD cooked meatballs (thawed, if previously frozen) to slow cooker. Stir until coated.

Step 8: Cook & serve.

COVER and cook on high for 2 hours or until hot and bubbly. Serve with toothpicks.

Step 10: Combine ingredients.

WHISK eggs in a large bowl. Add breadcrumbs, onion, milk, salt, Worcestershire sauce and pepper. Mix well. Add crumbled ground beef, turkey or chicken. Mix until combined. Shape into 1-inch balls.

Step 11: Cook meatballs.

HEAT oil in a large skillet over medium heat. Cook meatballs in batches, turning them from side to side in the skillet, about 10 minutes or until browned on all sides. Dry on paper towels or clean cooking towels.

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