



REAL TEXAS RECIPES

Real Texas Jalapeno Party Meatballs

Ingredients

- 1 lb Hamburger Meat
- 1 package Sloppy Joe mix
- 1 Egg
- 1 bottle Heinz Chili Sauce
- 1 large jar Grape Jelly or Jam
- 1/4 cup Jalapeno, minced

Directions



Preparing the Meatballs

All you need is hamburger, Sloppy Joe Mix, and an egg for the first part.



Take the Sloppy Joe Mix, egg, and mix it thoroughly to the hamburger.



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Once you have your meat mixture mixed together. You are going to form little bite sized meatballs for your appetizer.



Place them on an olive oil coated cookie sheet and place in the refrigerator for at one hour.



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Cooking the Meatballs

Take the meatballs out of the refrigerator and preheat the oven to 400F degrees. Bake them for 15 minutes. Halfway through, turn them over just to get them golden brown on all sides.



Take the meatballs out of the oven and as you can see they are nice and cooked in brown.



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Take the bottles of the chili sauce, and jar of Grape Jam or you can use jelly. Put the slow cooker on high because we want the jelly to dissolve.



Add fresh minced jalapenos. Add meatballs and turn it down to low. Cook for several hours. You can keep coming back tasting it and you'll know when they're ready.



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You can either bring the meatballs to a party in a crock pot. You can leave the crock pot plugged in so the meatballs stay hot and warm.



Your guests can either use a toothpick or those toothpicks with flags at the end.

This is my recipe for the Real Texas Jalapeno Meatballs.