Spicy and Sweet Meatballs, Crockpot or Stovetop

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Ingredients:

1 bottle (16 oz) Russian dressing
1 jar (11 oz) jalapeno pepper jelly
1/3 cup pineapple juice
2# lean ground beef
1 egg
3 TBSP dried minced onion
1 TBSP seasoned salt
¼ cup seasoned bread crumbs

Directions:

*In a crockpot on high or in a pot on the stove on medium, bring the Russian dressing, jalapeno jelly and pineapple juice just to a boil. Mix well.
*Meanwhile, just barely mix together the meat, egg, minced onion, seasoned salt and bread crumbs, just until incorporated. Don't over mix.
*Roll the meat mixture into about 1 inch balls and drop into the sauce. Reduce heat to low for crockpot or medium low for a pot on the stove.
*STOVETOP: cook the meatballs for ½ hour, gently stir then cook another ½ hour.
*CROCKPOT: cook the meatballs for 2 hours, gently stir, cook for 2 more hours or until the meatballs are cooked.