

## 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  
1/4 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 1/2 hour, gently stir then cook another 1/2 hour.

\*CROCKPOT: cook the meatballs for 2 hours, gently stir, cook for 2 more hours or until the meatballs are cooked.