

# CHINESE GLAZED COCKTAIL MEATBALLS

F EASY

Last Modified: 07/03/2016

PREP: 20 Min  
COOK: 2 Hrs 30 Min  
SLOW COOKER

APPETIZER

**MAKES 30 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
5	Pounds	Frozen Cooked Meatballs (1/2 Oz)	Pre-Cooked

CHINESE SAUCE			
2	10 1/2 Oz	Cans Beef Stock (Swanson)	
6	Tbsp	Unsalted Butter	
6	Tbsp	All Purpose Flour	
1/2	Cup	Sour Cream (Breakstone)	
1	Tbsp	Red Currant Jelly	Optional
OR			
1	Tbsp	Lingonberry Jelly	Optional
1/2	Cup	Italian Parsley Leaves	Fine Chop

PREPARATION	
<b>FACTOID</b>	Use any frozen, prepared Meatballs you like, or, preferably, make your own from scratch from any of the recipes in here.
<b>CAUTION</b>	The voice of experience here: Before beginning, nuke a frozen Meatball in the microwave and taste it! I once purchased a 5 pound bag from Gordon Food Service that ended up having a horrible aftertaste. & the dish-to-pass we made SUCKED and ended up being trashed & re-done.
<b>NOTE</b>	The optional Jelly imparts a slightly tart taste to the Swedish Sauce. I leave it out!
<b>TOOLS</b>	1) 6 Quart Crock Pot 2) 2 - Aluminum Half Sheet Pans 3) Medium Saucepan & Lid 4) Small Mixing Bowl
<b>PREP</b>	<b>MEATBALLS</b> 1) Partially Thaw the Meatballs to allow separating them. Most pre-packaged frozen Meatballs <u>still</u> have a lot of grease inside. 2) Preheat the oven to 350 degrees with racks in the middle and lower third. 3) On 2 sheet pans lined with parchment paper spread the Meatballs out evenly - NOT touching. Bake them for 20 minutes. Place the hot Meatballs on paper towels to drain off any remaining Fat.
<b>1</b>	<b>SWEDISH GLAZE:</b> Hand rub the Butter and Flour together in a small mixing bowl to make a smooth paste (which will be used to thicken the Sauce). Pinch off 1/2-inch balls, and set them aside on a small plate.
<b>2</b>	<b>SWEDISH GLAZE:</b> In a medium saucepan over medium heat, thoroughly mix the Beef Broth, Jelly (if using) and Sour Cream together and bring it to a boil. Whisk in the Butter / Flour balls until the Sauce is a thick as you like it.
<b>2</b>	<b>MEATBALLS:</b> Add the Meatballs into the crock pot. Pour the Swedish Sauce evenly over the top. Cook on low for 2 hours. Just before serving, stir carefully one time to evenly coat the Meatballs with the Swedish Sauce. CAREFUL - once hot, the Meatballs will crumble apart easily.
<b>SERVE</b>	Sprinkle the top with the chopped Parsley and serve while hot with toothpicks.