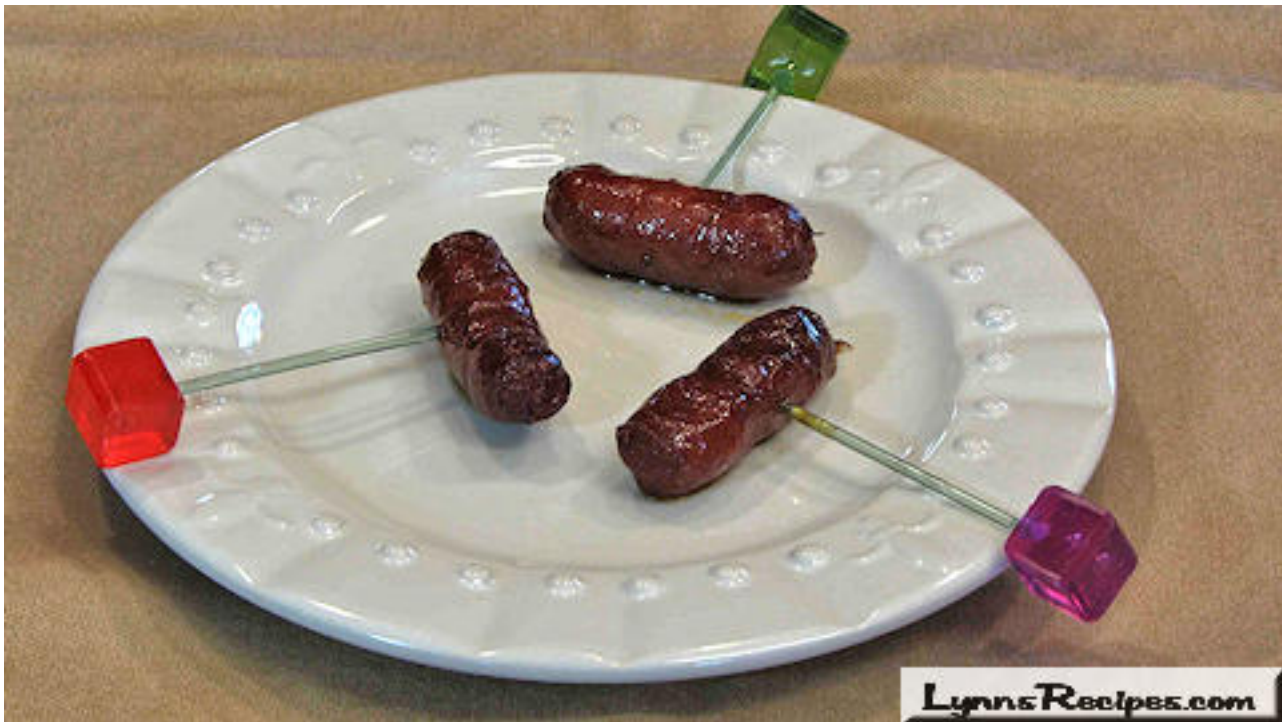


Little Smokies Cocktail Sausage Appetizer by Lynn's Recipes



Lynn demonstrates a super quick and easy appetizer that would be great for a Super Bowl party, Little Smokies Cocktail Appetizer. These are made in the crock pot and are super delicious.

Ingredients:

- 2 (16 ounce) packages Little Smokies (or whatever brand you desire) cocktail wieners*
- 1 (8 ounce) jar grape jelly
- 1 (12 ounce) bottle chili sauce**

Combine grape jelly and chili sauce together. Place Little Smokies in crock pot and pour the grape jelly and chili sauce mixture over the wieners. Cook on low 6-8 hours or low for 2-3 hours. Serve with appetizer picks.

*Note – You can use regular hotdogs and cut them up (regular or turkey) or you can use beef or turkey meatballs. The meatballs would need to be cooked before adding them, but you can use homemade or one you find already made at the grocery store.

**Note – You can substitute barbeque sauce for the chili sauce, if desired.

[Comment or watch this Recipe on You Tube](#)



Follow me on:
[YouTube](#)

Little Smokies Cocktail Sausage Appetizer by Lynn's Recipes



[Twitter](#)



[Facebook](#)



[Instagram](#)



[Roku](#)

Lynn's Recipes: January 2015
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)