

Bank Kitchen Recipe: Sweet Chili Meatballs / Spuds-in-a-Blanket

Servings: 10-20 people Total Prep Time: 1.5 hours Submitted by Shalia

Sweet Chili Meatballs

Ingredients: one (1) 32 oz. jar of grape jelly, one (1) 12 oz. can of chili sauce, and one (1) bag of 80 count homestyle meatballs

In a slow-cooker, mix together the grape jelly and chili sauce; heat until warmed throughout, and then re-stir.

Next, add the meatballs, and continue cooking on high heat for approximately 45 minutes. Then, remove from heat to serve, or lower heat to keep meatballs warm. Store leftovers in an air-tight container, and refrigerate.

Spuds-in-a-Blanket

Ingredients: 1/4 cup of ketchup, two (2) Tablespoons of barbecue sauce, two (2) teaspoons of brown sugar, 12 slices of thick-sliced bacon, and one (1) package of 48 extra-crispy tater tots.

Pre-heat an oven to 425 degrees. Line a baking sheet with aluminum foil; then, place a cooling rack on top of the sheet, and set both aside.

In a bowl, combine the ketchup, barbecue sauce, and brown sugar. Then, brush both sides of each bacon strip with the ketchup sauce mixture. Next, reduce the size of the bacon by cutting each strip in half both lengthwise, and crosswise. Then, wrap the smaller bacon pieces around the tater tots; one strip per tot.

Finally, place each wrapped tot—seamed-side down—on the cooling rack/baking sheet combo. Bake for approximately 30 minutes, or until the bacon is crispy. Remove, and allow to cool. Serve, and enjoy.

