



12 Slow Cooker RECIPES

PARTY FOOD FOR THE
BIG GAME

ALL **FREE** SLOW COOKER RECIPES 

Party Foods for the Big Game: 12 Slow Cooker Recipes

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Letter from the Editor

Dear Slow Cooking Enthusiast,

When searching for the perfect snacks and appetizers to serve at a party or game day gathering at your home, it's never a bad idea to turn to your slow cooker. This handy little appliance is everything you need to host the most memorable and tasty event. You can cook everything from homemade nachos to chicken wings, cheese dips and more.

Another great thing about the slow cooker is that you can serve your party food right out of the crock. This way, you'll keep dips, cheeses, and spreads perfectly warm without burning them. It's also a great way to cut down on the clean up afterwards. We all know how messy game day parties can be. With drinks and napkins strewn everywhere, it's at least nice to know that when everyone goes home, you'll only be left with your slow cooker to clean and a few serving plates.

Make your next party or game day one that will keep them talking! Try your hand at tasty party meatballs or buffalo chicken sliders for some bite sized snacks that will keep all of your guests full and satisfied. While you may not be able to bet that the outcome of the game will please everyone, at least you know these delicious slow cooker party appetizers will.

Happy snacking!

Sincerely,

The Editors of AllFreeSlowCookerRecipes.com

Have you seen our blog? Check it out at RecipeChatter.com.

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Cheesy Dips



Guilt Free Homemade Spinach Dip

By Becky Hardin from thecookierookie.com

If you need a great party snack that will serve many, try making a tasty homemade spinach dip that just takes 30 minutes. This Guilt Free Homemade Spinach Dip goes great with pita chips or crackers and can be served in the same vessel it was prepared in. If you love easy slow cooker recipes, you'll really want to try this one. Cheesy and creamy, this appetizer will probably be the first to go once your guests get their hands on it. Quick and simple to make, you'll love how the ingredients melt together to form a perfectly delicious dip.

Ingredients

- 10 ounces frozen chopped spinach (1 package), thawed. (Pat out the excess liquid with a paper towel)
- ½ cup light sour cream
- ¾ cup Greek yogurt
- ½ cup grated Parmesan cheese
- 1 small can (8 ounces) water chestnuts, diced
- 1 clove garlic, crushed
- 1½ cup shredded low moisture/low fat mozzarella cheese
- Pinch of fresh pepper to taste

Instructions

1. Combine all of the ingredients and mix until well combined.
2. Place ingredients in a slow cooker on high, stirring occasionally. Once dip is hot, you can set the cooker on warm while serving.
3. Serve with baked pita chips, or crackers.
4. Enjoy!

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Easy Game Day Cheesy Dip

By Jennifer Draper from crockpotgourmet.net

When searching for easy appetizers and snack ideas, there's nothing better than cheese dip recipes. They're super easy to throw together in a pinch. That's why we love this recipe for Easy Game Day Cheesy Dip so much. Not only is it super simple to prepare, it will bring you and your friends together over a delicious snack -- nothing better than that! This recipe calls for pork sausage, but you can easily substitute your favorite kind of meat depending on what you're in the mood for. Bring a bag of tortilla chips to the table for dipping, and you're in for one tasty snack.

Ingredients

- 12 ounce ground pork sausage
- 8 ounce pepper jack cheese
- 2 tablespoons flour
- 2 tablespoons butter
- 1 cup milk
- 2 tablespoons salsa verde
- tortilla chips for dipping

Instructions

1. Crumble and brown sausage in skillet over medium high heat until fully cooked through.
2. Drain any grease and transfer sausage to slow cooker.
3. Shred pepper jack cheese using a box grater or food processor and then toss cheese with flour.
4. Add to slow cooker along with butter, milk and salsa.
5. Cover and heat on high for 1-2 hours or low for 2-3 hours until cheese is fully melted, be sure to stir every 30 minutes or so to ensure proper melting.
6. Serve with chips or as desired

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Notes

- For best results, shred cheese from a block rather than using pre shredded cheese. It will melt so much better!
- I heated this on high in my 2 quart slow cooker for 1½ hours then kept on warm for a couple more hours

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Pimento Cheese Queso with Croutons

By Lisa from creolecontessa.com

For an easy Pimento cheese dip recipe that is great for gatherings of all kinds, try this Pimento Cheese Queso with Croutons. This homemade Pimento cheese recipe is so gooey and flavorful you won't be able to take just one bite. The key to this delicious queso dip is all in the smoked Mozzarella. While you can use regular Mozzarella, the smokiness of the smoked version brings an added depth of flavor to this dip that is unlike anything you've tried before. Jalapenos, pimento peppers, onion, paprika, chili powder, a blend of other cheeses, and other ingredients make this dip one foodies of all kinds will enjoy.

Ingredients

- 4 ounces pimento peppers, drained
- 1 jalapeno, seeded, diced
- 2 cups sharp cheese, grated
- 1 cup smoked mozzarella, diced
- 1 cup jack cheese, grated
- 1/2 cup Parmesan cheese, grated
- 1/2 cup green salsa
- 1/2 cup white onion, diced
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1/2 cup cream cheese, room temperature
- 2 teaspoons garlic, minced
- 1 teaspoon black pepper
- 1/2 teaspoon creole seasoning
- 1/2 teaspoon chili powder
- parsley to garnish

For the Country White Croutons

- 6 slices country white bread
- oregano, dried, crushed
- paprika
- extra virgin olive oil

Instructions

1. Preheat oven to 375 degrees F.
2. Mix all dip ingredients together in a large bowl, mix well.
3. Place mixture into a greased casserole dish.

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4. Bake at 375 degrees about 25 minutes or until bubbly and brown.
5. Serve with croutons.

For the Country White Croutons

1. Place the oven on broil.
2. Slice bread into four pieces.
3. Drizzle bread with olive oil, sprinkle with oregano and paprika.
4. Broil until golden brown, flip over and broil the other side.

Notes & Slow Cooker Option

- I love to serve this dip with corn chips, crackers, and croutons.
- You can also place all the dip ingredients into your slow cooker on low for about 2 hours, stirring every 20 minutes.

Slow Cooker Chicken Wings



Snackable Garlic Parmesan Chicken Wings

By Becky Hardin from thecookierookie.com

With these Snackable Garlic Parmesan Chicken Wings, you'll have a great recipe for a crowd on game day. These slow cooker chicken wings are just what you need to take your appetizer game to the next level. Delightfully-tender chicken wings are coated with a Parmesan, garlic and red pepper flake breading, which tastes incredible when dipped in spicy buffalo sauce. If you prefer BBQ sauce or ranch, pick your favorite and dunk away! In no time flat, these tasty little morsels will be flying off the plate.

Ingredients

- 2 pounds store-bought bone-in or boneless chicken wings (see note above in making your own)
- 2 tablespoons minced garlic
- 3.4 tablespoons olive oil
- 1 cup light mayonnaise
- 2 tablespoon corn syrup
- 4 tablespoon parmesan cheese
- 2 teaspoon lemon juice
- 2 teaspoon apple cider vinegar
- ½ teaspoon dried oregano
- 1 teaspoon dried basil
- 2 teaspoons red pepper flakes
- salt and pepper to taste

Instructions

1. Whisk together all of the ingredients except for chicken in a large bowl.
2. Spray a slow cooker with nonstick spray and add half of the sauce to the bottom. Add the chicken wings and stir to coat.
3. Cook on high for 3-4 hours or low for about 7 hours.
4. Pour on remaining sauce and cook for another 15 minutes.

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5. Serve hot with buffalo sauce for dipping if desired.

Note

- For crispier wings, prepare chicken (following package instructions) in the oven prior to tossing in sauce.



Slow Cooker Spicy Hot Wings

By Lisa from creolecontessa.com

Good buffalo chicken wing recipes are great to have on hand, and with this easy slow cooker chicken wings recipe, you will have one you can turn to any time. These Slow Cooker Spicy Hot Wings are so tasty, you'll have no trouble gobbling them up. Using Sriracha hot sauce, Asian chili paste sauce, and a special blend of other

seasoning and spices, these perfectly-marinated chicken wings really bring the heat. If you want to crisp them up, just baste them in your homemade hot sauce, and broil them for about 10 minutes per side. Provide a side of cool ranch dipping sauce, and you've got the perfect game-day snack!

Ingredients

- 25 chicken drumettes or 4 pounds, defrosted
- 1 tablespoon Cajun seasoning
- 1 tablespoon garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1/2 tablespoon paprika
- 2 tablespoon olive oil
- 2 tablespoon butter, diced
- 3 tablespoons lemon juice
- 1/2 cup Cajun Pepper Sauce
- 3 tablespoons Sriracha hot sauce
- 3 tablespoon Asian chili paste sauce
- 1 tablespoon corn starch

Instructions

1. Rinse chicken and pat dry, place chicken into a greased slow cooker place all ingredients except corn starch, on top of chicken, mix well.
2. Cook for 3-4 hours on high, remove from slow cooker, place on baking sheet.
3. Drain sauce into a pan, take cornstarch and mix with 1 tablespoon of water. Pour into sauce pan, bring to a boil, reduce heat and simmer for about 5 minutes.
4. Baste chicken with sauce and broil wings for about 8-10 minutes per side, making sure to baste wings when you flip them over.
5. Serve hot with ranch dressing for dipping!

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Slow Cooker Nacho Recipes



Spicy Blueberry Chipotle Beef Nachos

By Jennifer Draper from crockpotgourmet.net

Improve your slow cooking skills by making these Spicy Blueberry Chipotle Beef Nachos. This slow cooker beef recipe is super easy to make, and it will definitely impress your family and friends. There are four main parts to this entree: shredded beef, cole slaw, avocado sour cream, and Pepper Jack cheese sauce. You can make the cheese sauce in advance. When the beef is ready to go, layer everything on top of your favorite tortilla chips. Although this Mexican-style recipe takes a bit of time to make, it'll be worth it when you see the smiles surfacing on your family's faces.

Ingredients

For Shredded Beef

- 3 - 4 pounds boneless beef chuck roast
- 1 tablespoon canola oil
- 1 tablespoon BBQ seasoning blend
- 1 tablespoon chili powder
- 1 teaspoon chipotle chili powder (or also called ground chipotle peppers)
- 1 teaspoon dried parsley
- 1 teaspoon dried thyme
- 1 cup BBQ sauce
- ½ cup blueberry preserves
- 1 teaspoon adobo sauce

For Cole Slaw

- 10-ounce package shredded angel hair coleslaw
- ¾ cup mayo
- 2 (14-ounce) cans diced pineapple in 100% juice, drained and 2 tablespoons juice reserved
- 2 tablespoons juice from above

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- 1 tablespoon Sriracha
- 2 teaspoons apple cider vinegar

For Avocado Sour Cream

- 8 ounces sour cream
- about ½ avocado (more or less to taste)
- 1 tablespoon lime juice
- salt and pepper, to taste, optional

For Cheese Sauce

- 2 tablespoons butter
- 2 tablespoons flour
- 1½ cups milk (I used whole)
- 8 ounces block Monterrey jack cheese, shredded
- salt to taste

Instructions

For Shredded Beef

1. Mix together BBQ seasoning, chili powders, parsley and thyme.
2. Rub mixture all over outside of beef.
3. Heat canola oil in skillet or multi-cooker over medium high heat.
4. Sear beef for 3-5 minutes on each side until lightly browned.
5. Move to slow cooker and cook on low for at least 8 hours until the meat is "fall-apart" tender.
6. Using two forks shred beef and remove any fatty pieces.
7. Whisk together BBQ sauce, blueberry preserves and adobo sauce.
8. Mix about half of this (or more as desired) with the shredded beef and serve remaining on the side.

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For Slaw

1. Toss all ingredients in bowl until well mixed
2. Refrigerate until ready to serve. Can be made up to 1 day in advance

For Sour Cream

1. Add all ingredients to food processor or blender.
2. Blend until smooth.
3. Refrigerate until ready to serve.

For Cheese Sauce

1. Melt butter in saucepan over medium high heat.
2. Sprinkle in flour and quickly whisk with butter for 1-2 minutes to cook out the flour taste but be careful not to burn.
3. Slowly whisk in milk to create a smooth sauce.
4. Let come to a low boil while whisking for 4-6 minutes or until it thickens.
5. Remove from heat and stir in cheese until melted.
6. Add a few pinches of salt if desired and serve immediately.

Notes

- I cooked the beef in my 4-quart multi-cooker on low for 8 hours.
- I made the cheese sauce a couple hours in advance and added about an extra ¼ cup milk then kept warm in a 2-quart slow cooker until ready to serve.

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Loaded Sweet Potato Fry Nachos

By Becky Hardin from thecookierookie.com

These Loaded Sweet Potato Fry Nachos are a great way to snack while still being pretty healthy. If you're worried you'll miss out on the goodness of traditional nachos, don't! This easy appetizer recipe is loaded with flavor. Top your baked sweet potato fries with pre-marinated, shredded chicken, beans, corn, tomatoes and shredded cheese. Or choose toppings that you like best instead. Now all you have to do is bake and in no time flat, you'll have an easy appetizer that's perfect for any special occasion where you've got to feed a crowd.

Ingredients

- 1 jar of your favorite salsa
- 4 boneless skinless chicken breasts
- 1 package frozen sweet potato fries
- 1 can diced Tomatoes
- 1 can black beans, drained
- 1 can steamed corn, drained
- 1 cup Mexican blend cheese
- Top with low fat sour cream, cilantro, jalapenos, avocado, or whatever you love!

Instructions

1. Place chicken breasts with salsa in a slow cooker for 3 hours on high. After 3 hours, you should be able to easily shred the chicken. Keep on warm until ready to make your nachos.
2. Prepare Alexia Fries according to package directions; once fries are cooked, you're ready to make your nachos.
3. Preheat oven to 350 degrees F.
4. Place fries in the bottom of a skillet (you can do two small skillets, or 1 large skillet).

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5. Top with chicken, beans, corn, and tomatoes.
6. Finally, top with cheese.
7. Bake skillet for about 10-12 minutes or until cheese is melted and bubbly.
8. Take out and top with cilantro, sour cream, avocado, or anything that you love!
9. Enjoy!



Easy Slow Cooker Chicken Nachos

By Blair Lonergan from theseasonedmom.com

This recipe for Easy Slow Cooker Chicken Nachos will give you a great appetizer recipe to serve when you have company over. This is a perfect recipe to make for game days or parties because it will instantly gather everyone together. Get a delicious depth of flavor in the chicken as it's covered with salsa and taco seasoning and slow cooked all day. All you have to do from there is shred it, and assemble your nachos. Super easy! The results are amazingly-juicy chicken, dripping with flavor. The perfect complement to any platter of nachos.

Ingredients

- 1 envelope taco seasoning
- 5-6 boneless, skinless chicken breasts
- 1 (16 ounce) jar of salsa
- 1 bag tortilla chips
- 2 cups shredded cheddar cheese
- Additional toppings: sliced black olives, sliced green onions, guacamole, sour cream, salsa, jalapeno peppers

Recipe

1. Spray slow cooker with nonstick cooking spray. Place chicken in bottom of slow cooker, pour salsa over top, and sprinkle with taco seasoning. Cook on high for 4 to 6 hours, or on low for 6 to 8 hours. When chicken is finished cooking, shred with a fork and return to slow cooker.
2. Keep chicken warm in slow cooker until ready to serve nachos.
3. Place tortilla chips on a large serving platter. Spoon hot, shredded chicken over tortilla chips and top with shredded cheese. Cheese will melt from the heat of the chicken.
4. Garnish with additional toppings of choice!

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Meaty Slow Cooker Snacks



Slow Cooker Buffalo Chicken Sliders

By Judith Hines for

AllFreeSlowCookerRecipes.com Test Kitchen

If you're in search of a buffalo chicken sandwiches recipe that's good for entertaining, you're in luck with this recipe for Slow Cooker Buffalo Chicken Sliders. These mini sandwiches are packed with flavor, crunch and a kick, and perfect for a party or game day gathering. These easy

sliders make the perfect snack while watching the big game and socializing with friends. They make the perfect party platter no matter the occasion, and because they're so easy to make, you'll have no reason not to whip up a batch whenever you find yourself playing host.

Ingredients

- 4 boneless, skinless chicken breasts
- 1 (12-ounce) bottle Buffalo Chicken Wing sauce
- 2 cups very thinly sliced celery
- 1/3 cup ranch dressing
- 1 package of 12 dinner rolls

Instructions

1. Spray slow cooker insert with cooking spray. Sprinkle chicken with salt and pepper. Reserve 2 tablespoons of the buffalo wing sauce. Pour the rest over the chicken in the slow cooker and cook on low for 3-4 hours.
2. Remove chicken and sauce from the cooker. Place chicken on a cutting board and shred with two forks and place into a medium bowl.
3. Spoon a cup of the cooking sauce over the chicken and toss well. Return to the slow cooker to keep warm.
4. In a small bowl, toss the celery with the onion and ranch dressing and add the reserved buffalo wing sauce.

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5. Warm the rolls. Assemble and serve the sliders with some of the celery slaw spooned onto each one.



Mini Muffin Tin Pulled Pork Bites

By Arielle Matlin for

AllFreeSlowCookerRecipes.com Test Kitchen

If you're looking for a new recipe you can make with slow cooker pulled pork, this Mini Muffin Tin Pulled Pork Bites recipe is just what you need. These simple, yet delicious bites are perfect for entertaining or snacking. The individual sizes are great for portion control, and

with very few ingredients including phyllo dough cups, pork butt, and cheese, these are easy to whip up in a pinch. You'll love the delicious meat marinade that the pork is prepared with. It will bring your ordinary pork up a notch, for a memorable meal that all will enjoy!

Ingredients

- One 3-5 pound pork butt
- 1 bottle of Bella Sun Luci Basque Norte Meat Marinade
- 1 package of phyllo dough or prepared phyllo dough cups
- 1 cup Manchego cheese

Instructions

1. Place the pork butt in the slow cooker.
2. Pour the marinade over the top of the pork butt.
3. Cook on high for 6 hours or low for 8 hours.
4. Shred the pork and return to the slow cooker.
5. Follow instructions below for making phyllo dough cups or use the prepared variety.
6. Place a small amount of pulled pork in each phyllo cup.
7. Top each cup with shredded Manchego cheese. Substitute Parmesan if Manchego is not available.

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Instructions for Phyllo Dough Cups

1. Defrost the phyllo dough overnight.
2. Preheat oven to 350 degrees F.
3. Unroll the phyllo dough and cover with a damp paper towel in order to keep the dough from drying out.
4. On a cutting board or flat surface, lay one sheet of phyllo down.
5. Spray the sheet of phyllo dough lightly with nonstick cooking spray.
6. Add another layer of phyllo dough over the 1st layer. Spray with nonstick cooking spray. Repeat with 4 layers total.
7. Using a large circular cookie cutter (larger than bottom of each tin in the muffin tin), cut the dough into as many circles as possible.
8. Spray a mini muffin pan with nonstick cooking spray.
9. Place each circle of the phyllo dough into the muffin tin. Press each circle to form around the tin. Press on sides and bottom.
10. Bake for 6-8 minutes until the cups are lightly browned.
11. Remove from the oven and let cool.



Sweet and Spicy Game Day Meatballs

By [Hamilton Beach](#)

Make the best sweet and spicy meatballs you've ever tasted with this Sweet and Spicy Game Day Meatballs recipe. Perfect for game day, potlucks, and parties, these easy sweet and spicy meatballs are sure to please your largest crowd. The unlikely combination of grape and currant jellies, cocktail sauce, chili sauce and cayenne pepper, actually work together quite well as the sauce

component for your beef and pork meatballs. Enjoy their unique and addicting flavor as you watch your favorite team play on a lazy, Sunday afternoon.

Ingredients

- 2 (3-pound) bags frozen meatballs (beef and pork), thawed
- 2 (12-ounce) jars grape jelly
- 2 (12-ounce) jars currant jelly
- 2 (12-ounce) jars chili sauce
- 2 (12-ounce) jars cocktail sauce
- 1/4 teaspoon ground cayenne pepper (if desired)
- 1 medium green or yellow pepper, cut in cubes (if desired)

Instructions

1. Place thawed meatballs in slow cooker.
2. In large bowl, whisk together remaining ingredients. Pour over meatballs.
3. Cover and cook on high for 4 hours or low for 6-8 hours or until internal temperature reaches at least 160 degrees F.



Slow Cooker Party Meatballs

By Blair Chavis for

[AllFreeSlowCookerRecipes.com](http://www.AllFreeSlowCookerRecipes.com) Test Kitchen

This easy appetizer recipe is tested and approved. With only 5 ingredients, you can't go wrong with these ultimate party meatballs! It's so easy to prepare, and these meatballs are versatile for any number of occasions, whether you're throwing a holiday party, a regular get-together, a game-day gathering, or even need a bring-

along dish for a potluck. These tangy and savory meatballs will disappear, the minute they hit your refreshment table. Serve them straight out of your slow cooker, or arrange them on a plate with toothpicks. You can leave the meatballs to cook all day, or cook them up a couple of hours before your party, depending on which slow cooker setting you choose.

Ingredients

- 1 (28-ounce) bag frozen meatballs
- 1 (18-ounce) jar grape jelly
- 1 (12-ounce) jar chili sauce (use about 6 ounces)
- 1 (18-ounce) bottle of BBQ sauce
- 1 large Vidalia onion, chopped

Instructions

1. Chop or mince onion to desired-sized pieces.
2. Place chopped onion on the bottom of your slow cooker insert.
3. Stir together grape jelly, BBQ sauce, and chili sauce in separate bowl until thoroughly blended.
4. Add sauce to slow cooker insert and combine with onions until blended.
5. Add meatballs to slow cooker and stir until meatballs are coated.
6. Cook the meatballs in sauce for 6-8 hours on low or 2-2 ½ hours on high until meatballs are cooked through. Stir occasionally.

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Note

- Onions are optional. If you include them, it's suggested to serve the meatballs, cocktail-style, without the onions. They can be used simply to add flavor to the sauce.

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Thank You!

The following bloggers made this eCookbook possible

Becky Hardin from [The Cookie Rookie](#)

Jennifer Draper from [Crockpot Gourmet](#)

Lisa from [Creole Contessa](#)

Blair Longergan from [The Seasoned Mom](#)

[Hamilton Beach](#)

Judith Hines, Arielle Matlin, and Blair Chavis for
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