



Noreen's Kitchen

Sweet & Spicy Little Smokies

Ingredients

1 18 Ounce Bottle/Jar Grape Jelly	1/4 Cup Onion Minced
1 Cup Chili Sauce	1 Package Cocktail Weiners
1 Cup Barbecue Sauce	1 Tablespoon Vegetable Oil
2 Cloves Garlic Minced	

Step by Step Instructions

Heat oil in a saucepan and sautee garlic and onion until translucent over medium heat

Add jelly, chili sauce and barbecue sauce and bring to a simmer.

Add in the cocktail weiners and reduce heat to low.

Bring to a mild simmer and continue to simmer for 15 to 20 minutes and allow sauce to reduce somewhat.

Transfer to a crockpot or chafing dish to keep warm or spoon into a serving dish and dig in.

Make sure you have plenty of toothpicks for your guests to eat these tasty morsels.

Enjoy!