

Slow Cooker Pineapple BBQ Meatballs

from <http://www.thehandyfoodie.com>

- 1 bag of frozen meatballs
- 1 18 oz bottle of BBQ sauce
- 1 20 oz pineapple chunks with juice or substitute another tropical fruit)
- 1/2 cup brown sugar

Place your meatballs into the slow cooker. There's no problem with putting frozen, thawed, or uncooked homemade meatballs.



Pour the BBQ sauce, pineapple chunks in juice, and brown sugar in the slow cooker. If you want to mix the three ingredients before putting them into the slower cooker, that is fine, too. Mix all the ingredients to ensure flavor consistency when the meatballs are cooking.

I personally like mixing all the ingredients first before putting them into the crock pot. Mixing the ingredients before putting them into the crock pot ensures that the ingredients are well-incorporated together.

Cook in the slow cooker on high for 1 hour, then turn down the slow cooker to low and cook for another 2-3 hours or until the meatballs are fully cooked.