

Crockpot Sweet & Sour Meatball Sandwiches

1 (12 oz.) bottle chili sauce
1 (18 oz.) jar apple jelly
2lbs. frozen meatballs (Not Italian Style)
1 Package of Hoagie Rolls
1 Package of Shredded Mozzarella

Combine the bottle of chili sauce and about $\frac{3}{4}$ of the jar of apple jelly in crockpot, and stir until well mixed.

Put the meatballs into the crockpot and stir to coat them well. Cook on low for 4 to 6 hours, or 2 hours on high.

Serve on the Hoagie rolls and top with the cheese.

This is just my take on the famous jelly and chili sauce recipe that is used for 'lil smokies or meatballs. Many people use grape jelly, I prefer the apple jelly as it is not as sweet.

These are great served over rice, mashed potatoes and egg noodles also.