

Big Dave's Tailgate Touchdown Meatball & Smokie Bake

Prep Time: 5 minutes

Cook Time: 45 minutes

Total Time: 50 minutes

Servings: 10-12

Ingredients

- 1 (24-32 oz) bag frozen homestyle meatballs
- 1 (14 oz) package Little Smokies
- 1 bottle (18 oz) barbecue sauce
- 1/2 cup peach preserves
- 2 tablespoons Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- Optional: 1 jalapeño, thinly sliced
- Garnish: chopped parsley or green onions

Oven Instructions

1. Preheat oven to 350°F.
2. Add the frozen meatballs and Little Smokies to a 9x13-inch baking dish or cast-iron skillet.
3. In a bowl, whisk together the barbecue sauce, peach preserves, Dijon mustard, Worcestershire sauce, garlic powder, and black pepper.
4. Pour the sauce over the meatballs and smokies, stirring to coat evenly.
5. Cover with foil and bake for 35 to 40 minutes.
6. Remove the foil and bake an additional 10 to 15 minutes until the sauce thickens and becomes glossy.
7. Garnish with parsley or green onions and serve warm with toothpicks.

Grill or Smoker Instructions

Combine all ingredients in a cast-iron skillet or disposable aluminum pan. Cook over indirect heat at 325° to 350°F for 45 to 60 minutes, stirring once or twice. Remove the foil during the last 10 minutes to allow the sauce to thicken.

Big Dave's Tip

Peach preserves give this recipe a subtle Southern sweetness that balances the smoky barbecue flavor. Keep a few toothpicks nearby because these disappear fast!