THE J.M. SMUCKER Co

Mini Hot Dogs (Cocktail Weenies) with Grape Jelly Sauce

Serve up an explosion of sweet, tangy flavor in every bite. This recipe for mini hot dogs with grape jelly sauce (AKA "grape jelly weenies") requires only three ingredients. And with the option to use a slow cooker, it couldn't be easier.

Prep Time	Cook Time	Serves	Difficulty
5 mins	15 mins	40	Easy

Ingredients

- 1 cup Concord Grape Jelly
- -OR-
- 1 cup Natural Concord Grape Fruit Spread
- 2 (14-ounce) packages mini hotdogs or cocktail link smoked sausages (AKA cocktail weenies)
- 1 (12-ounce) bottle chili sauce

Directions

Step 2: Make sauce.

HEAT fruit spread and chili sauce in a large skillet over medium heat, stirring as you go.

Step 3: Coat mini hot dogs.

ADD mini hot dogs to skillet with sauce. Cover and simmer, stirring at times, 10 minutes or until hot dogs are thoroughly heated.

Step 4: Keep warm & serve.

TRANSFER to a serving food warmer or slow cooker to keep warm. Serve with toothpicks.

Step 6: Make sauce.

COMBINE chili sauce and fruit spread in a large slow cooker. Stir until blended.

Step 7: Coat mini hot dogs.

ADD mini hot dogs to the slow cooker. Stir until coated.

Step 8: Cook & serve.

COVER and cook on high for 2 hours or until hot and bubbly. Serve with toothpicks.

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