

# Barbeque Glazed Meatballs

*Armour Meats*

## Servings: 16

1 1/2 cups (12 ounces) concord grape jelly

1 cup barbeque sauce

1 bag (14 ounces) Armour meatballs

In a large saucepan, combine the jelly and barbeque sauce.

Cook and stir over medium heat until the jelly melts.

Add the precooked meatballs. Heat over medium-low heat for 15 minutes or until the meatballs are hot and glazed, stirring occasionally.

Serve in a slow cooker set on low, if desired.

Start to Finish Time: 20 minutes

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .

Appetizers

## Per Serving Nutritional Analysis

Calories (kcal):	0	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	0.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	0mg
Total Fat (g):	0g	Folacin (mcg):	0mcg
Saturated Fat (g):	0g	Niacin (mg):	0mg
Monounsaturated Fat (g):	0g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	0g	Alcohol (kcal):	0
Cholesterol (mg):	0mg	% Refuse:	0.0%
Carbohydrate (g):	0g		
Dietary Fiber (g):	0g		
	0g		

## Food Exchanges

Grain (Starch):	0
	0

**Protein (g):**  
**Sodium (mg):** 0mg  
**Potassium (mg):** 0mg  
**Calcium (mg):** 0mg  
**Iron (mg):** 0mg  
**Zinc (mg):** 0mg  
**Vitamin C (mg):** 0mg  
**Vitamin A (i.u.):** 0IU  
**Vitamin A (r.e.):** 0RE

**Lean Meat:**  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 0  
**Other Carbohydrates:** 0

## Nutrition Facts

Servings per Recipe: 16

### Amount Per Serving

**Calories** 0 Calories from Fat: 0

### % Daily Values\*

<b>Total Fat</b>	0g		0%
	Saturated Fat	0g	0%
<b>Cholesterol</b>	0mg		0%
<b>Sodium</b>	0mg		0%
<b>Total Carbohydrates</b>	0g		0%
	Dietary Fiber	0g	0%
<b>Protein</b>	0g		

<b>Vitamin A</b>			0%
<b>Vitamin C</b>			0%
<b>Calcium</b>			0%
<b>Iron</b>			0%

\* Percent Daily Values are based on a 2000 calorie diet.