

## **Appetizers**

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# **Hawaiian Meatballs**

**Servings: 8**

**1 can (20 oz) unsweetened pineapple chunks, undrained**  
**1/2 cup packed brown sugar**  
**1/4 cup cornstarch**  
**1/2 cup cider vinegar**  
**1 pkg (32 oz) frozen fully-cooked homestyle meatballs**  
**2 medium green peppers, cut into 1-inch pieces**  
**1 jar (10 oz) maraschino cherries, drained**  
**Hot cooked rice (optional)**

Drain pineapple, reserving juice in a 2-cup measuring cup; add enough water to measure two cups.

In a small saucepan, combine brown sugar and cornstarch. Gradually stir in the pineapple juice mixture until smooth. Stir in vinegar. Bring to a boil; cook and stir for 2 minutes or until thickened.

In a 3-quart slow cooker, combine the meatballs, peppers and pineapple chunks. Stir in pineapple juice mixture. Cover and cook on LOW for 6-8 hours or until heated through and peppers are tender, adding cherries during the last 30 minutes of cooking. Serve with rice if desired.

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Per Serving (excluding unknown items): 114 Calories; trace Fat (0.9% calories from fat); trace Protein; 29g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 22mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1 1/2 Other Carbohydrates.