

# Bourbon Peach BBQ Meatballs:

2 lb. plain, frozen meatballs (not Italian)

19 oz. smoky sweet BBQ sauce (I use Kentucky Straight Bourbon

Original BBQ Sauce - online from Bass Pro Shops)

11 oz. peach jam (available at Walmart)

1/3 cup brown sugar

1/4 teaspoon to 1 teaspoon chipotle powder (depending on how spicy you like it)

1 teaspoon onion powder

1 teaspoon garlic powder

2 to 3 shots bourbon (use your favorite)

Place frozen meatballs in the crock of a 4-quart slow cooker.

In a medium bowl, combine: BBQ sauce, jam, brown sugar, chipotle powder, onion powder, garlic powder, and two shots of bourbon. Stir well and pour over meatballs. Stir so that all the meatballs are completely coated with the sauce.

Cover slow cooker and cook meatballs on the HIGH setting for 3 to 4 hours, or on the LOW setting for 6 to 8 hours.

Once meatballs are done, stir them gently and taste one. If you want more of a bourbon flavor, add another shot of bourbon, and stir again.