

## Mississippi Lil' Smokies: The Easy Party Appetizer Everyone Devours

Mississippi Lil' Smokies (Crowd-Favorite Appetizer)



### TIME

15 to 20 min

### METHOD

Slow cooker

### PRINT

Recipe Card

### SAVE

PDF

### INGREDIENTS

- 1 pound lil' smokies (cocktail sausages)
- 1 packet ranch dressing mix (1 ounce)
- 1/2 cup unsalted butter, melted
- 6 to 8 pepperoncini peppers, sliced
- A splash of pepperoncini juice
- 1/4 cup brown sugar
- 1/2 teaspoon garlic powder

### DIRECTIONS

1. Add the sausages: Place the lil' smokies into the slow cooker.
2. Add the butter and seasonings: Pour in the melted butter. Sprinkle in the ranch dressing mix, brown sugar, and garlic powder.
3. Add the pepperoncini: Stir in the sliced pepperoncini peppers and a small splash of the juice.
4. Stir to coat: Mix everything together until the sausages are evenly coated in the buttery sauce.
5. Cook until hot and flavorful: Cook on low for 2 to 3 hours or on high for 1 to 2 hours, stirring occasionally, until heated through and well glazed.
6. Add ingredients to the pan: Place the lil' smokies in a large skillet over medium heat. Pour in the melted butter and add the ranch mix, brown sugar, garlic powder, sliced pepperoncini, and a splash of juice.
7. Stir well: Mix until the sausages are evenly coated and the sauce begins to come together.
8. Simmer: Reduce the heat to low and let everything simmer for 15 to 20 minutes, stirring occasionally, until the smokies are hot and the sauce has slightly thickened.
9. Serve warm: Transfer to a serving dish or keep warm for guests to enjoy.

### SWAPS & NOTES

This appetizer is wonderfully easy to tweak depending on your taste.

Add more pepperoncini peppers if you want a tangier, punchier flavor.

Use less brown sugar if you prefer the recipe more savory than sweet.

A pinch of red pepper flakes can add more heat if you want a spicier version.

### TIPS FOR SUCCESS

Even a small splash adds that signature tangy Mississippi-style flavor and helps balance the richness of the butter.

Stir the sausages a few times during cooking so the sauce stays evenly distributed and every smokie gets coated.

If serving these for a party, keep them warm in the slow cooker on the warm setting.

That way they stay glossy, flavorful, and ready to grab throughout the event.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/mississippi-lil-smokies-the-easy-party-appetizer-everyone-devours/>