

## Crockpot Mississippi Meatballs: The Easiest Slow Cooker Party Appetizer

Crockpot Mississippi Meatballs: Tangy, Buttery, and Perfect for Feeding a Crowd



METHOD

**Slow cooker**

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**ChefManiac**

### INGREDIENTS

- 1 (26-ounce) bag frozen meatballs
- 1 packet au jus gravy mix
- 1 packet ranch seasoning mix
- 1 (16-ounce) jar sliced pepperoncini peppers, with juice
- 1/2 cup water
- 1/2 cup butter, diced
- Fresh parsley or chopped chives, for garnish (optional)

### DIRECTIONS

1. Add the meatballs to the crockpot: Place the frozen meatballs in an even layer in the bottom of your slow cooker.
2. Season everything: Sprinkle the au jus gravy mix and ranch seasoning evenly over the meatballs so the flavor gets distributed throughout as they cook.
3. Add the peppers and liquid: Pour in the sliced pepperoncini peppers along with all of their juice. Add the water to help everything blend into a rich sauce as it cooks.
4. Top with butter: Scatter the diced butter over the top of the meatballs. As it melts, it combines with the seasonings and pepper juice to create a rich, tangy coating.
5. Slow cook until hot and flavorful: Cover and cook on low for 5 to 6 hours or on high for 2 to 3 hours, until the meatballs are fully heated through and infused with flavor.
6. Stir and serve: Give everything a gentle stir before serving so the meatballs are evenly coated in that buttery, savory sauce. Garnish with fresh parsley or chopped chives if desired.

### SWAPS & NOTES

This recipe is already wonderfully simple, but here are a few helpful notes: Frozen meatballs: Beef meatballs are classic here, but turkey meatballs can also work if you prefer something a little lighter.

Pepperoncini: Use sliced peppers for easy serving and more

even flavor in every bite.

Including the juice is important because it adds tang and helps build the sauce.

Butter: It may seem like a lot, but it helps create that signature silky Mississippi-style sauce.

## TIPS FOR SUCCESS

This is an easy recipe, but a few simple tips make it even better: Stir gently near the end of cooking so the meatballs stay intact.

Use a slow cooker large enough to hold everything comfortably without crowding.

If the sauce seems too thin, leave the lid off for a short time at the end to let it reduce slightly.

Serve warm directly from the crockpot for the easiest party setup.

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

Original recipe: <https://chefmaniac.com/crockpot-mississippi-meatballs-the-easiest-slow-cooker-party-appetizer/>