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5-Minute Spicy-Sweet Glazed Cocktail Balls

BY KATHYPATALSKY | POSTED 3 YEARS AGO

Need a fast and easy Thanksgiving day appetizer? This recipe is a keeper — and provides a savory-sweet vegan option for your guests. So for a steaming hot, easy appetizer platter — try my delicious Vegan **Spicy-Sweet Glazed Cocktail Balls**. You can have them looking cute and party-ready in under five minutes! And that tangy accent of pineapple in each appetizer bite is the perfect compliment to the warm ,glazed vegan meatballs…

Feed Us! There's nothing worse than having a holiday party room full of hungry guests and a dwindling platter of appetizers in sight. There are a few options you can spring for when in a time crunch to feed a crowd. Grab some hummus dip and veggies, scoop out some pre-made guacamole, chop up some fruit, cheese and veggie sticks, pour out some olives and line up those crackers. Or try this recipe..

5-Minute Spicy Glazed Vegan Meatballs
makes 10-12 bites, vegan

10-12 Trader Joe's Vegan Meatballs
10-12 pineapple chunks, canned
Sauce:
2 Tbsp Vegenaise (vegan mayo)
2 tsp hot sauce (cayenne based)
1 tsp maple or agave syrup
2 tsp pineapple juice (from the can used for the pineapple chunks)
2 tsp extra virgin olive oil
(double recipe for extra dipping sauce)

NOTE: if you don't have a Trader Joe's near you — or don't have pre-made vegan meatballs you can always make your own using any veggie burger recipe. (Will take a bit longer than 5 minutes, but you could make ahead too! Try this recipe: Sunny Mushroom Nuggets)

toothpicks

To make:

1. Pour your vegan meatballs in a microwave-safe container and heat on high until steaming hot — follow directions on package.
2. In a small bowl, whisk together the sauce. Then heat it on high for 45 seconds until it thins and starts to steam.
3. Toss your meatballs in the sauce and apply a toothpick. Top each toothpick with a pineapple chunk.
Serve!