

Betty's Sweet and Spicy Cocktail Wieners Recipe



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In this video, Betty demonstrates how to make Sweet and Spicy Cocktail Wieners. These are great for parties, and for all of you planning a Super Bowl Party, these would be perfect! You can make them in a slow cooker, and just leave it plugged in, so that they are hot whenever you need them—at home, or if you take them for pot luck. The cocktail wieners are cooked in a wonderful sauce of red currant jelly and dipping mustard, and the taste is superb!

Ingredients:

1 pound cocktail wieners (I used Hillshire Farms Lit'l Smokies, but they do not have to be smoked; also, they can be just regular hot dogs, cut into $\frac{3}{4}$ -inch lengths.)

10 oz. red currant jelly (I strongly recommend red currant jelly, but, if you cant find it, you may use raspberry preserves, grape jelly, or other jelly of your liking.)

6 oz. prepared mustard (I used Herlocher's dipping mustard, because that is my favorite mustard, but, if you cant find it, you may use any prepared mustard that you like.)

toothpicks for serving

assorted crackers

Combine 10 oz. red currant jelly with 6 oz. prepared mustard in a slow cooker. (You may use a double boiler, or even a regular pot on the stove, but you will need to watch those carefully.) Add 1 pound of cocktail wieners, and stir to coat completely. Turn the slow cooker to HIGH, and cook the cocktail wieners for about 4 hours, stirring occasionally, to let the wieners absorb the flavor of the sauce. You may turn the slow cooker to low, to keep the wieners hot until you are ready to serve them. To serve them, provide toothpicks, so that each wiener can be transferred from the slow cooker to a serving plate. (It may be convenient for you to place the wieners in a serving dish and use toothpicks to transfer from the serving dish.) Provide an assortment of crackers to eat with the Sweet and Spicy Cocktail Wieners. This wiener recipe is a real winner! It will really spice up your party!