

HOW TO MAKE COCKTAIL SMOKIES RECIPE

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Follow our step-by-step, photo illustrated recipe to learn how to make Cocktail Little Smokies. Its the perfect appetizer for your next party and a Taste of Southern family favorite. Quick and easy to make, and ready in less than an hour. Printable recipe included.



Cocktail Smokies Recipe

You can probably find 101 different versions of this recipe on the Internet. It's a very popular appetizer, especially around my family. The recipe seems to keep showing up at family get togethers.

Years back, members of my family contributed their favorite recipes to be included in a family cookbook that was based around our yearly family reunions. Sadly, the reunions aren't held any longer, but thanks to the cookbook, I still have some of the favorite recipes.

My Cousin Becky contributed this recipe as one of her favorites. It calls for Currant Jelly.

I'd never had currant jelly to my knowledge before trying this particular recipe. I don't know how readily available it is around the country, but you could easily substitute grape jelly instead if you prefer.

I found a jar of the jelly when I stopped at a produce market just across the North Carolina state line in Cana, Virginia. It wasn't that I had not been able to find it anywhere else, I don't think I had honestly started looking for it yet. It was more because of all the jams, jellies, and preserves that this particular store carried that caused me to look for it.

I must admit that these smelled pretty good while they were in the oven. Wait, you thought they were always made in a crock-pot? Not these. You only need 30 minutes in the oven with these and they're hot and ready to serve.

The spicy brown mustard adds a whole new layer of flavor with them, so I encourage you to use that if at all possible.

You could easily prepare the sauce for these a day or two ahead of time, then just add it whenever you're ready to bake them. And, even though we used almost two pounds of the Little Smokies, there was more than enough sauce to where you could add more of the sausages if you'd like.

So, if you're ready for some quick and easy appetizers for your next party or family gathering, then let's get in the kitchen, and... Let's Get Cooking.

Cocktail Smokies recipe: You'll need these ingredients.

You'll also need a Tablespoon of Lemon Juice, but I didn't get it in the picture. It was a bit camera shy I think. Smile.

Place the can of jellied cranberry sauce in a medium sized sauce pot.

Add the chili sauce.

Add the mustard.

A spicy brown mustard just adds a special flavor to this Little Smokies recipe. But, if you don't have it, the plain yellow mustard will work.

Add the brown sugar.

Add the lemon juice.

Although I didn't get it in the picture of ingredients, the recipe calls for a Tablespoon of lemon juice. I used the bottled variety.

Add the currant jelly.

If you can't find currant jelly, you can easily add grape jelly as a substitute.

I'd never had any Currant Jelly to my knowledge.

The recipe from Cousin Becky called for currant jelly, so I wanted to try and stay true to the recipe. I know a lot of recipes use grape jelly instead, which you can easily use as a substitute.

As it turned out, I found myself up at the [Virginia-Carolina Enterprises](#) produce store just a few days after deciding to make this. They had a large selection of canned goods for sale, and I was excited to see that they had Currant Jelly. I had to get it.

The store is located just across the North Carolina state line in Cana, Virginia. I'd stopped here a time or two in the past, because I have to stop at all roadside produce stands when I travel. Smile. They always have a large selection of fresh produce, and lots of old fashioned candies, cheese's, country hams, jams, jellies, and preserves. If you're ever in the area, I encourage you to stop by.

I'm not getting paid to tell you this, they don't even know who I am. I just like the place and always find something interesting each time I stop.

Stir all the ingredients together in the sauce pot. Place it over Medium heat on your stove top.

Stir the mixture often as it heats up. Let it stay over the heat until everything has fully melted.

Meanwhile, place the Little Smokies in a baking dish.

Pour the melted sauce ingredients over the smokies.

Place the dish in the oven and bake for 30 minutes at 350F degrees.

You're basically just heating everything up, so there is no cooking it until it's done point.

Remove from oven after 30 minutes.

It did bubble and splatter a bit as you can see. I might would cover this with aluminum foil the next time I make these. Just saying.

Enjoy!