



## hoisin meatballs;

1. (hoy-sin meet-bahlz) *noun*.  
Savory meatballs smothered in a sweet hoisin glaze.
2. Produces 6-8 Servings.
3. Preparation 30 mins.
4. Oven temperature set to 400.

## Ingredients;

### *Meatballs:*

- 1 lb. ground beef
- ½ c. panko breadcrumbs
- 2 cloves garlic, minced
- sesame seeds
- 1 tsp. toasted sesame oil
- ¼ tsp. ground ginger\*
- 3 green onions, chopped

### *Glaze:*

- ¼ c. hoisin sauce
- 2 Tbsp. rice vinegar
- ½ tsp. toasted sesame oil
- 1 Tbsp. soy sauce
- 2 cloves garlic, minced
- ½ tsp. ground ginger

\*sub 1 tsp. grated fresh ginger

## Instructions;

### *Meatballs:*

1. Line a baking sheet with parchment paper.
2. Combine meatball ingredients in a bowl and mix thoroughly.
3. Form 18-20 1¼" meatballs and place on baking sheet. Bake 12 mins.

### *Glaze:*

4. Whisk together glaze ingredients.
5. Toss with meatballs and serve immediately. Garnish with sesame seeds and green onions if desired.