

Mongolian Meatballs

If you are looking for a party appetizer that is sweet, spicy, tangy, and hearty all at the same time, look no further! This recipe is adapted from the original created by [Café Delites](#) and is guaranteed not to generate any leftovers! Thanks to C. Laissez for sharing the link.

Makes about 30 cocktail (1") meatballs

Ingredients for the Meatballs

- 1 pound ground beef
- $\frac{3}{8}$ cup panko breadcrumbs
- 1 egg
- 1 Tbs soy sauce
- $\frac{1}{2}$ Tbs rice wine vinegar
- $\frac{1}{2}$ Tbs minced garlic
- $\frac{1}{2}$ tsp minced ginger
- $\frac{1}{2}$ cup finely minced green onions
- Salt and pepper, to taste

Ingredients for the Glaze

- $\frac{1}{2}$ tsp sesame oil
- $\frac{1}{2}$ Tbs finely minced garlic
- $\frac{3}{4}$ tsp finely minced fresh ginger
- $\frac{1}{4}$ cup soy sauce
- $\frac{1}{3}$ cup water
- $\frac{1}{4}$ cup brown sugar
- $1\frac{1}{2}$ Tbs hoisin sauce
- $\frac{1}{2}$ tsp fish sauce
- $\frac{1}{2}$ tsp ground white pepper
- 1 tsp hot red chile powder

Garnish for Serving

- Sesame seeds
- Thinly-sliced green onion (greens only)

Technique

1. Preheat oven to 400 degrees. Assemble all your ingredients in advance, so nothing gets missed.
2. Mix together all of the meatball ingredients in a large bowl until well-combined. Spoon out 1-inch of meat mixture with a cookie scoop (or tablespoon), shape into balls and place onto a large baking sheet or tray lined with parchment paper.
3. Heat a non-stick pan over medium-high heat. Whisk all of the glaze ingredients together in the pan until well blended.
4. Put the tray of meatballs in the oven and bake for 10-12 minutes, or until golden brown and cooked through. (Time is correct for 1" balls. Larger meatballs will take a little longer.)

5. While the meatballs are baking, bring the glaze to a simmer and continue cooking until it thickens, while stirring occasionally to prevent burning or sticking on the bottom of the pan (about 10-15 minutes).
6. When the meatballs are done, add half of the meatballs into the pan and gently coat each one generously and evenly in the glaze. Transfer the glazed meatballs to a serving dish with a slotted spoon and repeat with the remaining meatballs.
7. Sprinkle with sesame seeds and sliced green onions. Serve warm with toothpicks or miniature forks.