

Hoisin-Glazed Cocktail Meatballs Recipe

Ingredients

For the Meatballs:

- 1/2 pound ground pork (230g)
- 1/2 pound ground beef (230g)
- 1 tablespoon hoisin sauce (15ml)
- 2 tablespoons soy sauce (30ml)
- 1 tablespoon ginger, minced or grated
- 2 garlic cloves, minced or grated
- 1 scallion, minced
- 1 teaspoon toasted sesame oil (5ml)
- 1 tablespoon honey (15ml)
- 1/2 cup panko breadcrumbs (1 ounce; 30g)
- 1 egg, lightly beaten
- 1/4 teaspoon freshly ground black pepper

For the Hoisin Glaze:

- 1/4 cup hoisin sauce (60ml)
- 2 tablespoons ketchup (30ml)
- 1 tablespoon honey (15ml)
- 2 tablespoons unseasoned rice vinegar (30ml)
- 1 teaspoon toasted sesame oil (5ml)
- 1 tablespoon soy sauce (15ml)

To Serve:

- 1 scallion, finely chopped
- 1 teaspoon toasted sesame seeds (2g)

Directions

- 1. For the Meatballs:** Adjust oven rack to center position and preheat oven to 375°F (190°C). Place all the meatball ingredients into a large mixing bowl and, using your hands, mix together until blended (but don't overmix).
2. With wet hands (to keep the meatballs from sticking), form 1 to 1 1/2 tablespoon-sized meatballs. (Using a 1/2 ounce portion scoop makes this easier but you can also do it by eye.) Place balls about an inch apart on a parchment-lined baking sheet. Bake meatballs until just cooked through, 15 to 20 minutes.
- 3. For the Glaze:** Meanwhile, combine all glaze ingredients in a small saucepan. Bring to a simmer over medium heat, stirring frequently, and cook until mixture is slightly thickened, 5 to 7 minutes. Set aside and let cool.
- 4. To Serve:** Brush glaze onto meatballs and top with scallions and sesame seeds. Serve with extra hoisin glaze on the side for dipping.

Notes

The meatballs can be formed and cooked in advance. To serve, reheat for 10 minutes in a 325°F (160°C) oven, then brush with glaze. For best results, use pork and beef, though they can be made with 100% beef if you like. Meatballs and glaze recipes can be scaled up or down with no changes.

