



THE ORIGINAL MAUI MEAT BALLS



TIME TO PREPARE
20 minutes



COOK TIME
15 minutes



SERVING
4-6 People



PREPARED BY
<https://mauiribs.com>

Ingredients

Meatballs

- 450 g (1 lb) ground beef
- 1 egg
- ½ cup panko breadcrumbs
- 1 garlic clove, minced
- 1/2 tsp ground ginger
- 2 Tbsp Maui sauce
- 2 shallots, chopped
- 1/2 teaspoon ground pepper

Maui Meat Ball sauce

- 1 cup of The Original Maui Sauce
- 1 tsp sesame oil
- 1 tsp rice vinegar
- 1 tbs cornstarch
- 1 tbs water

Steps to Cook

01. Preheat the oven to 425 ° F. Cover a baking sheet with parchment paper.
02. In a large bowl, combine all the ingredients for the meatballs.
03. Shape into small balls and arrange them as you go on the baking sheet.
04. Bake for 15 minutes, turning them halfway through cooking.
05. Combine 1tbs of cornstarch with 1tbs of water and stir until combined. In a large skillet add the Original Maui Sauce, sesame oil and rice vinegar bring to a simmer and add cornstarch Slurry continue stirring. The sauce Should thicken within 1 minute and then set it aside.
06. Place the meatballs in the pan and toss to coat them with the sauce. Serve immediately.