

# ASIAN BBQ MEATBALLS

## INGREDIENTS:

### MEATBALL INGREDIENTS:

- 2 lbs Ground beef or Ground Pork
- 2 teaspoons Sesame Oil
- 1 cup Panko or Breadcrumbs ; or Breadcrumbs
- 2 teaspoons Ginger ; Ground
- 2 Eggs
- 2 teaspoons Garlic ; Minced
- 1/2 cup Green Onions ; Thinly Sliced
- 1/2 Tablespoon Fish Sauce (or Soy Sauce)

### ASIAN BBQ SAUCE INGREDIENTS:

- 1 Cup Original BBQ Sauce
- 2 Teaspoons Ginger ; Ground
- 1 Tablespoon Sesame Oil
- 1 Tablespoon Rice Vinegar (or Apple Cider Vinegar)

Set Grill for indirect cooking at 400°F/204°C.

In a medium bowl add the meatball ingredients and mix just until combined. Use a large hinged scoop or a spoon and make meatballs about 2 1/2 inches in circumference. Place on a parchment lined plate and continue with remaining meat mixture.

Add the meatballs to the cooking grate and cook for about 15 minutes or until no longer pink inside, turning every few minutes to cook on each side.

In a small bowl, whisk together all BBQ SAUCE ingredients until well combined. Serve on side as dipping sauce for meatballs or toss to coat meatballs when they are hot off grill!

