

## Korean BBQ Meatballs in Spicy Secret Sauce

Servings: 10

### INGREDIENTS

- 8 oz ground beef
- 8 oz ground pork
- 5-6 ea shitake mushrooms
- 1 small yellow onion
- 2 ea scallions
- 1 ea egg yolk
- 2 T cornstarch
- 1 T soy sauce
- 1 T fresh garlic, chopped
- 1 t fresh ginger, grated
- salt and pepper to taste
- 1 c Metro Deli® Spicy Secret Sauce
- chopped pine nuts to garnish

### PREPARATION

Finely chop onions, scallions, shitake mushrooms, garlic and grated ginger. Add to ground meats and combine with soy sauce, and egg yolk. Season to taste. Roll into 1" ball and dust with corn starch before pan frying. Combine cooked meatballs with Spicy Secret Sauce. Serve over rice or as an appetizer garnished with chopped pine nuts and green scallions.

