

## **Sake Teriyaki Meatballs**

Makes about 64 meatballs and 1 1/2 - 2 cups sauce

2 pounds ground Washington beef  
1/2 cup very finely minced white onion  
2 tablespoons minced fresh Washington garlic  
1 egg  
2 teaspoons minced fresh ginger  
1 1/2 teaspoons salt  
1/2 teaspoon pepper  
1/4 cup thinly sliced green onions  
2 tablespoons sesame seeds, toasted

Preheat oven to 400° F.

To make and bake meatballs: Combine all meatball ingredients, except green onions and sesame seeds, and mix together well. Measure out tablespoonfuls and roll into balls. On lightly pan-sprayed baking sheets with sides, place meatballs one inch apart. You can do this up to 1 day in advance and then bake right before serving. Bake meatballs in preheated oven for about 10 - 12 minutes. If baking meatballs in advance, you can reheat gently in sauce.

Serve meatballs warm with warmed Sake Teriyaki for dipping, or toss with the sauce. Garnish with green onions and sesame seeds.

## **Sake Teriyaki**

3/4 cup soy sauce  
1/4 cup sake  
1 tablespoon minced fresh ginger  
1 tablespoon minced garlic  
3/4 cup sugar  
1/2 teaspoon red chili flakes  
2 tablespoons sesame oil  
1 tablespoon water  
1 tablespoon cornstarch

In a saucepan, whisk together all ingredients, except water and cornstarch. Bring to a simmer over medium-high heat, whisking until sugar is dissolved. In a small bowl, whisk together water and cornstarch, then whisk slurry into sauce and simmer for about 2 minutes to thicken, or simmer slowly for about 8 minutes to reduce sauce for a thicker drizzle.

© 2003 Kathy Casey Food Studios®