

Meatballs

- 2 lbs. Ground Pork
- 1 c Panko or Regular Breadcrumbs
- ½ c Green Onions, thinly sliced
- 2 Eggs
- 2 t. Cornstarch
- 1 ½ t. Sesame Oil
- 1 t. Ground Ginger

Sauce

- 2/3 c Hoisin Sauce
- ¼ c seasoned Rice Vinegar
- ¼ c Soy Sauce
- 3 T. Honey
- 1 T. Ginger, grated
- 1 T. Lime Juice
- 1 t. Sesame Oil
- 1 clove Garlic, minced
- ½ t. Siracha Sauce

Garnish

- Sesame seeds

Asian Glazed MeatballsOven temp:
375Cook time (min):
18 min

Makes:

Combine all meatball ingredients in a large bowl and mix just until combined. Roll into 36 meatballs and bake for 18-20 minutes or until cooked through.

Meanwhile, in a small saucepan, combine all sauce ingredients. Bring to a boil over medium high heat and let boil 3 minutes. (The sauce will thicken slightly as it cools)

Once meatballs are cooked, toss with sauce and garnish with sesame seeds and green onions (if desired).

From: **Dick Manelis** (Framingham)

Cut just outside green dashed lines to get 4x6 card.

Easy Lebanese Homos Tahini

Oven temp:

Cook time (min):

Makes:
6 servings

prep time:

total time:

serves:

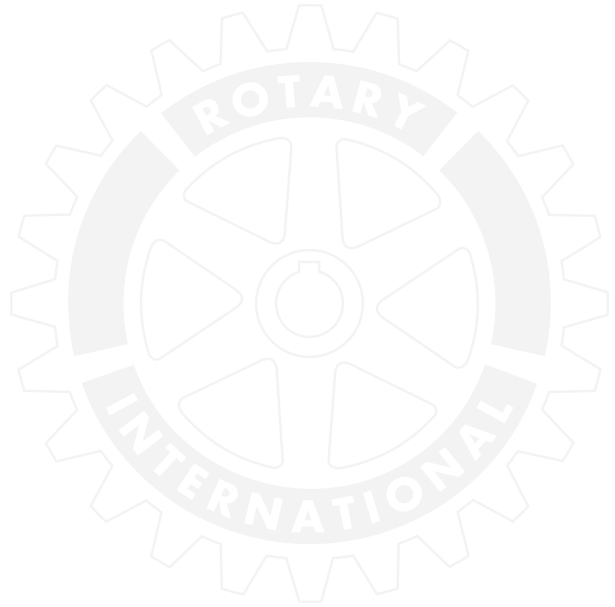
Directions:

Crush the garlic,
put all ingredients into a food
processor mix until smooth.
If consistency is too thick, add a little
water.

From: **Penny Hamel** (Westford)

Top

Type



Bottom

Type

