

# RECIPE OF THE MONTH



## BULGOGI SAUCE WITH ASIAN MEATBALLS AND RICE

### BULGOGI SAUCE

#### Ingredients

1/4 cup soy sauce  
1 tbsp brown sugar  
1/4 cup pear, apple or pineapple juice  
1 tbsp grated ginger  
1 clove garlic minced or (1/2 tsp garlic powder)  
2 tsp sesame oil  
2 tsp toasted sesame seeds  
1 green onion chopped

#### Instructions

In a medium saucepan over medium-low heat, add soy sauce, brown sugar, pear juice, ginger, and garlic. Cook until sugar is completely dissolved. Stirring occasionally. Remove from heat, and add sesame oil, sesame seeds and green onion. Let the sauce cool down. Use it as a dipping sauce or marinade.

### ASIAN STYLE MEATBALLS

#### Ingredients

1 lb ground meatball mix  
2 whites of spring onions chopped  
1/8 tsp garlic powder  
1/2 cup panko bread crumbs  
2 tbsp bulgogi sauce  
1-2 tbsp fresh ground ginger  
sesame seeds  
salt and pepper to taste

#### Instructions

Preheat oven to 425 degrees. Blend meat mixture thoroughly with hands and form into 1 inch size balls. Place balls on greased baking sheet. Sprinkle with sesame seeds. Bake on middle rack for 14-16 minutes or until browned. Remove and place into large bowl. Add Bulgogi sauce and coat the balls. Let stand a few minutes before serving over rice.