



the best hoisin meatballs

The cocktail meatball is one 1970s culinary delight we're thrilled has made a comeback. With a Harvey Wallbanger in one hand and this hoisin one-biter in the other, you get all the sweetness and flavor of the "Me decade" without having to shimmy into a spandex halter-neck catsuit.

MAKES: 60 MEATBALLS



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ingredients

Hoisin Meatballs

- 2 lbs lean ground beef
- 2 large eggs
- 1/2 cup breadcrumbs
- 1/2 cup hoisin sauce
- 1 tsp grated fresh ginger

Asian Sauce

- 1 cup apricot jam
- 1/2 cup hoisin sauce
- 1/2 cup rice vinegar
- 1/2 tsp grated fresh ginger
- 1/8 tsp cayenne pepper

directions

1. Preheat oven to 375°F. Line two baking sheets with aluminum foil and coat with non-stick cooking spray.
2. For the meatballs, in a large bowl, combine beef, eggs, breadcrumbs, hoisin sauce and ginger. Shape the meat mixture into walnut-sized balls, making approximately 60 meatballs. Place on prepared baking sheets and bake for 24 minutes, turning meatballs halfway through baking time. Remove from oven and let meatballs sit on paper towel to drain.
3. For the Asian sauce, in a large saucepan, bring jam, hoisin sauce, rice vinegar, ginger and cayenne pepper to a boil over medium-high heat. Reduce heat to low and simmer for 5 minutes. Add cooked meatballs to the sauce, heat through and serve.

