



# Noreen's Kitchen

## Sweet Thai Chili Meatballs

### Ingredients

#### MEATBALLS

2 pounds lean ground beef  
2 cups Panko bread crumb  
2 eggs  
2 tablespoons soy sauce  
1 tablespoon ginger paste  
1 tablespoon lemon grass paste  
1 tablespoon cilantro paste  
1 tablespoon basil paste  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 teaspoon red pepper flake  
1 teaspoon cracked black pepper  
1 teaspoon salt

#### SAUCE

4 cloves garlic minced  
2 tablespoons ginger paste  
1 tablespoon lemon grass paste  
1/2 cup pineapple juice  
2 cups water  
1/4 cup corn starch  
1 cup granulated sugar  
1/2 cup white or cider vinegar  
1/2 cup tomato Ketchup  
1/4 cup soy sauce  
1 1/2 cups Mae Ploy Sweet Thai Chili Sauce  
1 teaspoon fish sauce  
1 teaspoon toasted sesame oil

### Step by Step Instructions

Preheat oven to 350 degrees.

Combine ingredients for meat together in a large bowl or in your stand mixer. Blend together thoroughly, but don't over mix.

Form meat mixture into meatballs 2 tablespoons in size.

Place on a baking sheet that has been lined with foil and/or parchment paper.

Bake meatballs for 25 to 30 minutes or until cooked through. Remove from oven and place into the crock of your slow cooker.

While meatballs are baking, you can prepare the sauce.

Combine all the sauce ingredients in a saucepan and stir well to combine.

Cook over medium heat stirring occasionally until the mixture comes to a boil, simmers and the cloudiness from the cornstarch becomes clear and translucent.

Pour the sauce into the crock with the meatballs.

Set into the slow cooker, cover and set on low. Cook for at least 1 hour just to bring everything to a simmer. Then set cooker to low and serve. Leftovers can be frozen and reheated.

These meatballs would also make a lovely main course served with either rice or noodles and a steamed vegetable or salad.