

Korean BBQ-Style Meatballs

By Kay Chun

YIELD 4 servings

TIME 20 minutes

These meatballs, inspired by traditional Korean barbecue, bring the savory-sweet flavors of caramelized meat without the need for a grill. As the meatballs bake, the soy sauce marries the garlic and scallions to create a glaze. This meatball mixture can be made ahead and left to marinate in the fridge for 3 hours or even overnight. Use ground beef that is 85 percent lean meat, 15 percent fat, or 80 percent lean and 20 percent fat for juicier meatballs. The Ritz crackers here make for a more tender meatball, but feel free to substitute plain dry bread crumbs. The meatballs are tasty on their own, but for a simple dipping sauce, combine 2 tablespoons soy sauce and 1 tablespoon distilled white vinegar. Serve over steamed rice with kimchi, or as a sandwich with mayonnaise or marinara sauce.

INGREDIENTS

1 pound ground beef (round or chuck)

½ cup finely crushed Ritz crackers (12 crackers)

½ cup chopped scallions

2 tablespoons low-sodium soy sauce

2 tablespoons minced garlic

1 teaspoon kosher salt (such as Diamond Crystal)

1 teaspoon freshly ground black pepper

PREPARATION

Step 1

Heat oven to 425 degrees. In a large bowl, combine all of the ingredients and use your hands to gently mix.

Step 2

Shape the meat into 12 golf-ball-size rounds (about 2 inches in diameter), and arrange on a greased rimmed baking sheet.

Step 3

Bake until golden and cooked through, about 15 minutes. Serve warm.

Tips

Leftover meatballs freeze well and can be reheated in the oven at 375 degrees until warmed through (about 20 minutes).

To make the Ritz crumbs, place the crackers in a resealable plastic bag and lightly crush them with the back of a wooden spoon or measuring cup.

PRIVATE NOTES

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