

KOREAN GLAZED COCKTAIL MEATBALLS

F EASY

Last Modified: 09/01/2014

PREP: 15 Min
COOK: 2 Hrs
SLOW COOKER

APPETIZER - ASIAN

MAKES 25 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	Frozen Cooked Italian Meatballs (1 Oz)	Thawed

KOREAN GLAZE

1	Tbsp	Olive Oil	
1/2	Cup	Yellow Onions	Fine Chop
2	Tbsp	Garlic	Minced
1	Tsp	Sesame Oil (La Tourengelle)	
4	Tbsp	Red Wine Vinegar (Colavita)	
2	Tbsp	Soy Sauce (Lee Kum Kee)	
1	Cup	Fresh Orange Juice	
1	Cup	Sweet Chili Sauce (Mae Ploy)	
1	Bunch	Green Onions (Greens & Whites)	Thin Slice
1 +/-	Dashes	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste
2	Tbsp	White Sesame Seeds (Garnish)	

PREPARATION

FACTOID	I Enjoyed these as a street food on my only trip to Seoul Korea. Mildly sweet & a tad spicy, these Meatballs will change your life. They're flavored with a Garlic and Sweet Chili Sauce, baked without the hassle of frying and glazed with a sticky Orange glaze.
FACTOID	Use any frozen, prepared Meatballs you like, or, preferably, make your own from scratch from any of the recipes in here
CAUTION	The voice of experience here: Before beginning, nuke a frozen Meatball in the microwave and taste it! I once purchased a 5 pound bag from Gordon Food Service that ended up having a horrible aftertaste. The dish-to-pass we made SUCKED and ended up being trashed & re-done using a different brand.
TOOLS	1) 6 Quart Crock Pot 2) Large Non-Stick Skillet 3) 2 - Aluminum Half Sheet Pans
PREP	KOREAN GLAZE 1) Finely chop the Yellow Onions and set them aside. 2) Mince the Garlic Cloves and set them aside. 3) Thinly slice the Green Onion greens and whites and set them aside.
PREP	MEATBALLS 1) Partially Thaw the Meatballs to allow separating them. Most pre-packaged frozen Meatballs <u>still</u> have a lot of grease inside. 2) Preheat the oven to 350 degrees with racks in the middle and lower third. 3) On 2 sheet pans lined with parchment paper spread the Meatballs out evenly - NOT touching. Bake them for 20 minutes. Place the hot Meatballs on paper towels to drain off any remaining Fat.

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1	KOREAN GLAZE: In a large non-stick skillet over medium high heat, add in the Olive Oil & heat until it shimmers. Add in the Yellow Onions and cook until they are transparent and beginning to get some color. Add in the Garlic & cook until you can smell it. Add in the Orange Juice to deglaze the pan. Bring to a boil while scraping and stirring.
NOTE	The ugly red foam that appears on top of the Glaze when you first begin reducing it will eventually be reabsorbed while you stir it.
2	KOREAN GLAZE: Add the remaining ingredients except for the Green Onions, Meatballs and Sriracha Sauce, bring it to a boil and lower the heat to a simmer. Reduce the Glazing Mixture by 1/2 (until it gets bubbles on top of bubbles). Stir in the Sriracha Sauce to taste.
3	MEATBALLS: Put the Meatballs in the crock pot and pour the Korean Glaze Mixture evenly over the top. Cover and cook on low heat for 1 to 2 hours. Just before serving, stir carefully one time to evenly coat the Meatballs with the Korean Glaze. CAREFUL - once hot, the Meatballs will crumble apart easily.
SERVE	Sprinkle the Green Onions over the top & serve while hot with toothpicks on the side..