

Asianstyle Meatball Sandwiches with Ginger Sauce courtesy

Juicy beef meatball sandwiches in a bun with carrot cucumber lettuce and an addictive ginger sauce
Eric Akis Victoria TimesColonist food columnist eakistimescolonist.com

Serves: Oven Temp:
Prep Time: Cooking Time:

Ingredients

Qty	Ingredient
	Ginger Sauce
2/3 cup	mayonnaise
2-3 teaspoons	ginger; finely grated
2 tablespoons	soy sauce
1 tablespoon	rice vinegar or lime juice
1 teaspoon	honey; or to taste
1 teaspoon	sesame oil
	meatballs and other ingred.
1 1/4 lbs	lean ground beef
1/4 cup	breadcrumbs
1 large	egg
2	green onions; thinly sliced
2 tablespoons	soy sauce
	freshly ground pepper; to taste
	leaf or head lettuce; to taste
4-6	large hot dog or panini buns; split and warmed
	carrot; grated
	english cucumber; grated
	hot Asian-style chili sauce; to taste (optional)



Method

- | Step | Instruction |
|------|---|
| 1 | Preheat the oven to 375 degrees F. |
| 2 | Line a baking sheet with parchment paper. |

- 3 Combine the first six ingredients in a bowl. Moisten your hands with cold water, roll the meat into 2-inch balls and set on the baking sheet. Roast 25 minutes, or until cooked through (should be at least 160 degrees F). Drain any excess fat from the meatballs.

- 4 Divide the meatballs among the buns.

- 5 Top with the ginger sauce, lettuce, carrot and cucumber. If you like things spicy, drizzle the meatballs with some hot chili sauce.

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