

Scallion Meatballs with Soy Ginger Glaze

Makes about 24 meatballs

Adapted from *Smitten Kitchen*

For the Glaze

- ½ cup brown sugar
- ½ cup water
- ½ cup soy sauce
- ½ cup mirin
- ¼ cup peeled, chopped ginger
- 1 tsp coriander
- 4- 6 whole black peppercorns

For the Meatballs

- 1 lb ground turkey
- 6 scallions, finely chopped
- ½ cup cilantro, finely chopped
- 1 egg
- 1 Tb toasted sesame oil
- 2 Tb soy sauce
- Freshly-ground black pepper

Make the glaze – combine sugar and water in a small saucepan over medium heat until sugar is dissolved. Add all other ingredients. Bring to a boil, then simmer gently for about 35 minutes or until reduced to the desired consistency. Pour through a fine mesh strainer and return to the pan. Cover and keep on low heat until ready to use.

Form the meatballs – combine all ingredients in a bowl and use a fork to thoroughly combine. Form meatballs (using roughly 1 Tb of the mixture for each one) and set aside. Heat some oil in a cast iron skillet over medium high heat. Working in batches, cook meatballs on all sides, about 8 minutes per batch. (Meatballs can be kept in a 200 degree oven until ready to serve.) Drizzle with the glaze and serve.