

# Beef Bulgogi Meatballs

By Kim Sunée and Seung Hee Lee

¼ cup low-sodium soy sauce 425 deg  
3 Tbsp dark brown sugar  
3 Tbsp minced green onion  
2 Tbsp minced garlic  
2 Tbsp toasted sesame oil  
2 tsp fish sauce  
¾ tsp freshly ground black pepper  
¼ Asian pear (or Bosc or Bartlett pear), grated  
⅓ cup panko breadcrumbs  
1 lb ground beef, preferably chuck and short rib  
1 lb ground pork or veal  
1 large egg, lightly beaten  
Toasted sesame seeds, for garnish (optional)

## **Ssamjang:**

½ cup doenjang (fermented soybean paste) or miso  
¼ cup gochujang (Korean fermented chile paste)  
2 Tbsp sesame oil  
1 Tbsp sugar  
1 Tbsp rice vinegar or cider vinegar  
1 Tbsp minced garlic  
1 Tbsp minced green onion, white parts only  
1 Tbsp minced jalapeño serrano chile, stems and seeds removed  
(optional)

## **Soy-Vinegar Dipping Sauce:**

¼ cup low-sodium soy sauce  
¼ cup rice vinegar or cider vinegar  
1 Tbsp sugar  
1 Tbsp finely chopped green onion  
1 tsp gochugaru (Korean red pepper flakes, optional)  
1 tsp toasted sesame oil (optional)  
Toasted sesame seeds, for garnish (optional)

## **To make meatballs::**

In a large bowl, whisk together first 8 ingredients. Add panko, ground meats and egg; mix just until combined (do not overmix). Cover; refrigerate 30 minutes and up to 2 hours.

Form meat mixture into 40-50 mini meatballs or about 18 slider patties; place on a baking sheet. Bake 18-20 minutes or until golden and cooked through but still tender and moist, turning the pan halfway through cooking time.

Garnish with sesame seeds, if desired. Serve with Ssamjang and Soy-Vinegar Dipping Sauce.

**To make Ssamjang::**

In a small bowl, combine all ingredients. Refrigerate in an airtight container up to 2 weeks. Makes about 1 cup.

**To make Soy-Vinegar Dipping Sauce:**

In a medium bowl, combine soy sauce, vinegar, sugar, onion, and gochugaru and sesame oil, if desired. Sprinkle with toasted sesame seeds just before serving, if desired. Refrigerate in an airtight container in the refrigerator up to 3 days. Makes about ½ cup.