

Pork Meatballs with Peanut Coconut Sauce

Serves 4

Meatballs

- 1 lb ground pork
- 1 egg
- 1/2 cup breadcrumbs
- 2 cloves garlic, minced
- 1 Tbsp soy sauce
- 1/2 tsp black pepper
- 1-2 Tbsp oil, for browning

Peanut Coconut Sauce

- 1 can (13.5 oz) coconut milk
- 1/2 cup creamy peanut butter
- 2 Tbsp fresh ginger, grated
- 2 cloves garlic, minced
- 3 Tbsp soy sauce
- 2 Tbsp lime juice
- 1 Tbsp rice vinegar
- 2 Tbsp honey (I used jalapeno honey)
- 1 tsp sesame oil

Directions

- 1. Make the meatballs.** Combine the pork, egg, breadcrumbs, garlic, soy sauce, and black pepper. Mix just until combined. Form into roughly 1 1/2-inch meatballs.
- 2. Make the sauce.** Whisk or blend the coconut milk, peanut butter, ginger, garlic, soy sauce, lime juice, rice vinegar, 1/2 teaspoon Tabasco, honey, and sesame oil until smooth.
- 3. Brown the meatballs.** Heat the oil in a large skillet over medium to medium-high heat. Add the meatballs and brown well on several sides. They do not need to be completely cooked through.
- 4. Add the sauce.** Pour the peanut coconut sauce into the skillet. Bring to a gentle simmer, reduce the heat, and cook for about 10 minutes, turning the meatballs occasionally, until cooked through and the sauce has thickened slightly.
- 5. Taste and adjust.** Add more Tabasco a few drops at a time if you want more heat. If the sauce seems too rich, add a little more lime juice. If you want it sweeter, add a little more honey.
- 6. Serve.** Spoon the meatballs and sauce over jasmine rice. Top with chopped peanuts and a squeeze of lime, if desired.