

Scallion Meatballs with Soy-Ginger Glaze
Recipe from Melissa Hamilton and Christopher Hirsheimer
Adapted by Julia Moskin
The New York Times

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Yield: about 2 dozen meatballs

Time: 1 hour

INGREDIENTS

FOR THE SAUCE

½ cup dark brown sugar

½ cup soy sauce, preferably Japanese or reduced sodium

½ cup mirin sweet rice wine, or 1/2 cup sake with 1/4 cup sugar

¼ cup chopped peeled ginger

1 teaspoon ground coriander

4 whole black peppercorns

FOR THE MEATBALLS

1 pound ground turkey

4 large or 6 small scallions, finely chopped

1 bunch cilantro, finely chopped about 1 cup

1 egg, lightly beaten

2 tablespoons sesame oil

2 tablespoons soy sauce

Freshly ground black pepper

Vegetable oil

1. Make sauce: Bring sugar and 1/2 cup water to a boil in a saucepan over medium-high heat, stirring until sugar melts completely. Reduce heat to medium-low and add soy sauce, mirin, ginger, coriander and peppercorns. Simmer, stirring occasionally, until reduced by half, about 30 minutes. Strain through a sieve. (Can be made up to 2 days ahead and refrigerated.)
2. Make meatballs: mix turkey, scallions, cilantro, egg, sesame oil, soy sauce and several grindings of pepper in a bowl. Roll tablespoons of mixture into balls.
3. In a skillet over medium-high heat, generously cover bottom of pan with vegetable oil. Working in batches to avoid crowding, place meatballs in pan and cook, turning, until browned all over and cooked inside, about 8 minutes per batch. Arrange on a heated platter, spoon a little sauce over each meatball, and serve with toothpicks. If desired, keep warm in a 200-degree oven until ready to serve. Garnish with sliced scallions, if desired.