

SINCE 1645



# Japanese Glazed, Dumpling Meatballs

## Ingredients

### For the Meatballs

10 ounces sliced shiitake mushrooms  
1 tablespoon minced fresh ginger  
1 tablespoon minced garlic  
1 tablespoon Yamasa Less Salt soy sauce  
2 tablespoons toasted sesame oil  
1 tablespoon sesame oil  
1 pound ground pork  
1 pound ground chicken  
1/2 pound bacon,  
2/3 cup whole wheat Panko breadcrumbs  
Kosher salt and freshly ground pepper to taste  
4 scallions trimmed and minced (white and green parts)  
2 large eggs

### For the Glaze

1 1/2 cups Yamasa Ponzu Glaze  
Generous pinch red pepper flakes  
Toasted sesame seeds and slivered scallions to garnish, optional

## Directions

- Preheat the oven to 350°F. Line two rimmed baking sheets with aluminum foil, and lightly oil or spray with nonstick cooking spray.
- Make the meatballs: Chop the bacon and heat a skillet over medium high heat and fry the bacon until cooked. Once cooked add the mushrooms and sauté for 5 to 7 minutes, until the mushrooms start to become golden brown. Add the soy sauce, ginger and garlic, and sauté for another minute, until you can smell the ginger and garlic. Add the sesame oil, stir to scrape up any bits left on the bottom of the pan, and sauté for about 2 minutes until the liquid evaporates.

- Allow the mushroom and bacon mixture to cool.
- Finely chop the cooled mushrooms in a food processor or by hand. In a large bowl, combine the mushrooms, chicken, pork, Panko, pepper, salt, scallions, and eggs. Use your hands to combine the mixture gently but thoroughly. Form the mixture into 1 1/2-inch meatballs.
- Place the meatballs on the prepared baking sheets and bake for about 15 minutes, until almost cooked through.
- While the meatballs bake, in a small saucepan combine the Yamasa Ponzu glaze, ginger and red pepper flakes. Bring to a simmer over medium heat, then lower the heat to low and continue to simmer 3 to 5 minutes.
- Remove the meatballs from the oven and brush the glaze over the meatballs. Return the meatballs to the oven and bake for another 4 minutes to allow caramelization.
- Transfer the cooked meatballs to a serving platter and sprinkle over the remaining glaze. Scatter the sesame seeds and slivered scallions over the meatballs if desired. Serve with skewers, toothpicks or over rice.



**YAMASA. Japanese Tradition.**

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