

# Thai Inspired Meatballs Recipe

Courtesy of: [www.thebetterhomelife.com](http://www.thebetterhomelife.com)

## Ingredients:

For the Sauce:

- 1 Cup Duck sauce
- 1 Cup Teriyaki sauce
- Juice of 1 lime
- 1/4 cup brown sugar

For the Meatballs:

- 2 pounds ground beef (or ground meat of your choice)
- 5 garlic cloves, minced
- 4 Tablespoons Cilantro
- 1 teaspoon pepper
- 1 teaspoon salt
- 1/2 teaspoon cayenne pepper
- 1/4 cup of the sauce

## Instructions:

Start by making the sauce. Mix the duck sauce, teriyaki sauce, lime juice and brown sugar until well blended.

In a large mixing bowl combine the ground beef with garlic, seasonings and 1/4 cup of the sauce. Use your hands to mix until well combined.

Form the meat mixture into 1 inch balls and place them into the 9 x13 inch Pyrex baking dish.

Preheat the oven to 350 degrees F. Bake the meatballs for 30 minutes or until the internal temp reaches 165 degrees F.

Meanwhile warm the remaining sauce in a saucepan until warm and bubbly, stirring occasionally.

Serve the meatballs with the warm sauce.