

Kalbi Meatballs

<http://userealbutter.com/2016/11/20/kalbi-meatballs-recipe/>

from [Koreatown: A Cookbook](#) by Deuki Hong and Matt Rodbard

2 lbs. ground beef
3 tbsps honey
1 1/2 tsps ground black pepper
2 tbsps sesame oil
2 tbsps rice vinegar
1/2 Asian or bosc pear, core removed and roughly chopped
1 clove garlic, minced
1/2 onion, roughly chopped
1 tbsp fresh ginger, grated
1/4 cup dry white wine
6 tbsps soy sauce
2 eggs, beaten
2 sliced white bread, minced (about a cup)
2/3 cup plain bread crumbs

Preheat oven to 450°F. Line a rimmed baking sheet with foil or parchment paper. In a large mixing bowl, combine the ground beef, honey, black pepper, sesame oil, and the rice vinegar. Place the pear, garlic, onion, ginger, wine, and soy sauce in a food processor or blender and purée until smooth. Mix the purée into the beef. Add the beaten eggs, minced bread, and bread crumbs to the beef. Mix until combined, but not sticky. Roll the beef into 1 1/2 inch meatballs and arrange on the baking sheet with an inch of space between each ball. Roast the meatballs for 20 minutes or until cooked through and nicely browned on the outside. Let cool for 5 minutes before serving. Serve with scallions, lettuce, kimchi, and steamed rice. Makes about 60 meatballs.