



Asian Pork Meatballs

1 pound lean ground pork
3 green onions finely chopped
1/4 cup chopped cilantro
2 tablespoons minced ginger
1 clove garlic, minced
1 tablespoon hoisin sauce
1 tablespoon soy sauce
Juice and rind of half a lime
1/2 teaspoon lemon pepper seasoning
1 teaspoon brown sugar
1/2 teaspoon Sriracha
1 egg white
1/2 cup fresh bread crumbs
Flour (I used Wondra instant blending flour)

Combine ground pork with other ingredients excluding flour and form into 1 inch balls. Place on a sheet pan and refrigerate for a minimum half hour. Heat a heavy skillet over medium high heat and add oil to coat bottom lightly. Coat meatballs lightly with flour and shake off excess. When oil is shimmering add meatballs and cook until browned on all sides and firm to touch (about 6 minutes). Yields 24 meatballs.