

KANSOM
AUSTRALIA

Unmatched Fine Foods



**BEEF MEATBALLS GLAZED WITH
ABALONE HOT CHILLI SEA SAUCE**



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INGREDIENTS

4 Tbsp	Kansom Australia's Abalone Hot Chilli Sea Sauce
2 Tbsp	Olive Oil
500 g	Mince Beef (or Chicken or Pork)
1	Egg, Lightly Beaten
1 Cup	Breadcrumbs
1	Small Brown Onion, Finely Chopped
2 Tbsp	Sesame Seeds
1	Spring Onion, Finely Chopped
3 Tbsp	Water
3 Tbsp	Sugar

METHOD

1. Combine in a bowl 2 tablespoons of Abalone Hot Chilli Sea Sauce, mince beef, egg, breadcrumbs, and brown onion into a bowl. Season with salt and pepper to taste, then mix ingredients together.

2. Once the ingredients have been mixed together well, scoop a small portion of the mixture and roll into small balls.

3. Heat oil in frying pan over medium heat, then add the meatballs in. Cook meatballs for 5 to 7 minutes or until browned and cooked through. Transfer meatballs to plate.

3. Add sugar and water to a pot, and heat on low until the sugar is dissolved. Add in 2 tablespoons of Abalone Hot Chilli Sea Sauce and mix together well. Remove from heat and pour glaze on top of the meatballs.

4. To serve, garnish meatballs with sesame seeds and spring onion.

