# Chicken Meatball Teriyaki

鶏だんごの照り焼き

## • Ingredients (20 small balls)

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½ lb. Ground Chicken
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- 1 Egg
- 2 Tbsp. minced Green Onion
- ½ tsp. grated Ginger
- 1 tsp. plus 2 separate Tbsp. Soy Sauce
- ½ tsp. Salt
- 1 ½ Tbsp. plus 2 separate Tbsp. Cooking Sake
- 1 ½ Tbsp. Flour
- 2 Tbsp. Mirin (sweet cooking rice wine)
- 2 tsp. Sugar

## Prepare Meatballs



In a bowl, combine
½ lb. of ground chicken

1 Egg

2 Tbsp. of minced green onion
½ tsp. of grated ginger

1 tsp. of soy sauce
½ tsp. of salt

1 ½ Tbsp. of flour

1 ½ Tbsp. of cooking Sake



Mix well by hand until it is gooey.

Scoop up bite-size bits of the mixture and drop into boiled water.

Boil over medium heat for 8 minutes.

After the 8 minutes, drain.
These are Japanese-style Chicken
Meatballs!

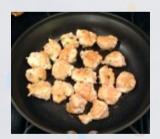
### Cook



Heat about 1 Tbsp. of vegetable oil in a pan.



Grill the meatballs over medium heat for 3 minutes.



Flip them and cook for 3 more minutes.

#### Season



In a small bowl, combine 2 Tbsp. of soy sauce, 2 Tbsp. of cooking Sake, 2 Tbsp. of Mirin and 2 tsp. of sugar.
Mix well.

After the meatballs turns brown, add the mixed seasoning to the pan.

Simmer it over low heat for 5 minutes or so until the sauce is almost reduced. During simmering, stir occasionally.

#### Serve

Place the meatballs into a bowl and sprinkle the leftover sauce onto the meatballs as in the picture. Enjoy!!

