

Chicken Meatball Teriyaki

鶏だんごの照り焼き

● Ingredients (20 small balls)

½ lb. Ground Chicken

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!!

