

Korean BBQ Meatballs with Spicy Mayo - The Perfect Party Appetizer

Korean BBQ Meatballs with Spicy Mayo Dip



OVEN
400°F

TIME
20 min

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INGREDIENTS

For the Meatballs:

- 1 lb ground beef
- ... cup panko breadcrumbs
- 1 egg
- 2 cloves garlic, minced
- 2 green onions, chopped
- 2 tbsp soy sauce
- 1 tbsp sesame oil
- 1 tbsp brown sugar
- Salt and pepper to taste

For the Spicy Mayo Dip:

- ¾ cup mayonnaise
- 1 tbsp Sriracha
- 1 tsp lime juice

Instructions:

1. Preheat & Prep:
2. Mix the Meatball Ingredients:
3. Form & Bake:
4. Make the Spicy Mayo:
5. Serve & Enjoy:

Tips for Success:

For a lighter version, try ground chicken or turkey instead of beef.

Want more heat? Add a dash of chili flakes to the meatball mixture.

These also make a great meal prep protein-just pack

with rice and veggies.

Try shaping them into larger patties and turning them into sliders!

Serving Suggestions & Pairings:

An appetizer with toothpicks for dipping

A main dish with steamed rice and kimchi

A taco filling with Asian slaw

A bento box addition with soy noodles and cucumber salad

Beer Cheese Dip for a spicy and cheesy party combo

Dorito Casserole for a comfort-food-packed table

Easy Turkey Wings for a game day spread

Sheet Pan Quesadillas for casual gatherings

Storage & Leftovers:

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or foil for easy cleanup.
- 2.** Mix the Meatball Ingredients: In a large bowl, combine the ground beef, panko, egg, garlic, green onions, soy sauce, sesame oil, brown sugar, and a pinch of salt and pepper. Mix until just combined-don't overwork the meat.
- 3.** Form & Bake: Shape the mixture into small bite-sized meatballs (about 1-1½ inches wide) and place them on the prepared baking sheet.
- 4.** Bake for 15-20 minutes, or until cooked through and browned on the outside.
- 5.** Make the Spicy Mayo: While the meatballs bake, whisk together mayonnaise, Sriracha, and lime juice in a small bowl. Taste and adjust heat level if desired.
- 6.** Serve & Enjoy: Serve the meatballs hot with a generous drizzle or side of spicy mayo for dipping. Garnish with sesame seeds or extra green onions if you're feeling fancy!
- 7.** Tips for Success: For a lighter version, try ground chicken or turkey instead of beef.
- 8.** Want more heat? Add a dash of chili flakes to the meatball mixture.
- 9.** These also make a great meal prep protein-just pack with rice and veggies.
- 10.** Try shaping them into larger patties and turning them into sliders!
- 11.** Serving Suggestions & Pairings: These meatballs are versatile and fun. Serve them as:

12. An appetizer with toothpicks for dipping
13. A main dish with steamed rice and kimchi
14. A taco filling with : Asian slaw
15. A bento box addition with soy noodles and cucumber salad
16. Pair them with:
17. Beer : Cheese Dip for a spicy and cheesy party combo
18. Dorito : Casserole for a comfort-food-packed table
19. Easy : Turkey Wings for a game day spread
20. Sheet : Pan Quesadillas for casual gatherings
21. Storage & Leftovers: Fridge: Store leftovers in an airtight container for up to 4 days.
22. Freezer: Freeze cooked meatballs on a tray, then transfer to a freezer bag for up to 2 months.
23. Reheat: Bake at 350°F or microwave until warmed through. Serve with fresh mayo dip.
24. More Recipes You'll Love: Dorito Casserole
25. How I : Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/korean-bbq-meatballs-with-spicy-mayo-the-perfect-party-appetizer/>