

Korean BBQ Meatballs with Spicy Mayo: Sweet, Savory & Perfect for Parties

Korean BBQ Meatballs with Spicy Mayo Dip: A Flavor Explosion in Every Bite!



OVEN
400°F

TIME
15-18 min

TEMP
160°F

METHOD
Air fryer

INGREDIENTS

1 pound ground beef or pork, or a mix of both
 2 cloves garlic, minced
 1 teaspoon grated fresh ginger
 2 green onions, finely chopped (whites and light green parts)
 2 tablespoons soy sauce (low-sodium preferred)
 1 tablespoon gochujang (Korean chili paste)
 1 teaspoon sesame oil (toasted sesame oil recommended)
 ½ cup panko breadcrumbs
 1 large egg
 1 teaspoon salt
 ½ teaspoon black pepper
 ... cup soy sauce (low-sodium preferred)
 2 tablespoons brown sugar (packed)
 1 tablespoon rice vinegar
 1 tablespoon honey
 1 teaspoon cornstarch mixed with 2 teaspoons cold water (for thickening, creating a slurry)
 ½ cup mayonnaise (full-fat recommended)
 1 tablespoon sriracha or gochujang (for extra heat, adjust to taste)
 1 teaspoon fresh lime juice

DIRECTIONS

- Step 1: Prepare the Meatball Mixture** In a large mixing bowl, combine the 1 pound ground meat (beef, pork, or mix), 2 minced garlic cloves, 1 teaspoon grated fresh ginger, 2 finely chopped green onions, 2 tablespoons soy sauce, 1 tablespoon gochujang, 1 teaspoon sesame oil, ½ cup panko breadcrumbs, 1 large egg, 1 teaspoon salt, and ½ teaspoon black pepper. Using your hands, mix everything together gently until just combined. Avoid overmixing, as this can lead to tough meatballs.
- Step 2: Shape and Cook the Meatballs** Using your hands or a small scoop (like a 1-inch cookie scoop), roll the mixture into evenly sized meatballs, about 1 inch in diameter.
- Baking : Method:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper for easy cleanup. Place the rolled meatballs on the parchment-lined baking sheet, ensuring they have some space between them. Bake for 15-18 minutes, or until they are cooked through and lightly browned.
- Pan-: Frying Method:** Heat a large skillet (cast iron or non-stick) over medium-high heat with a bit of oil (about 1-2 tablespoons). Cook the meatballs in batches if necessary, turning occasionally, until they are beautifully browned on all sides and fully cooked through (internal temperature of 160°F / 71°C), about 8-10 minutes total.
- Step 3: Make the Korean BBQ Sauce** While the meatballs cook (or after they're cooked), prepare the Korean BBQ sauce. In a small saucepan, combine the ... cup soy sauce, 2 tablespoons packed brown sugar, 1 tablespoon gochujang, 1 tablespoon rice vinegar, 1 teaspoon sesame oil, 2 minced garlic cloves, 1 teaspoon grated

fresh ginger, and 1 tablespoon honey. Whisk everything together well. Bring the mixture to a gentle simmer over medium heat, stirring occasionally, until the sugar is dissolved. In a tiny separate bowl, whisk the 1 teaspoon cornstarch with 2 teaspoons cold water until smooth to create a slurry. Slowly whisk this cornstarch slurry into the simmering sauce. Continue to simmer for 1-2 minutes, stirring constantly, until the sauce has thickened to a glossy, pourable consistency. Remove from heat.

6. **Step 4: Coat the Meatballs in Sauce** Once the meatballs are cooked, add them directly to the saucepan with the prepared Korean BBQ sauce. Toss gently to coat all the meatballs evenly in the rich, glossy sauce.
7. **Step 5: Prepare the Spicy Mayo Dip** In a small bowl, whisk together the $\frac{1}{2}$ cup mayonnaise, 1 tablespoon sriracha or gochujang (adjust to your heat preference), and 1 teaspoon fresh lime juice until smooth and well combined.
8. **Step 6: Assemble and Serve** Serve the Korean BBQ Meatballs hot. You can place them on a platter with toothpicks for an appetizer, or serve them over rice as a main dish. Offer the creamy, spicy mayo dip on the side for dipping. Garnish with extra sliced green onions or toasted sesame seeds if desired. Enjoy the bold flavors!

SWAPS & NOTES

The juicy texture of the meatballs themselves is perfectly complemented by the sticky, rich Korean BBQ sauce.

And that creamy, zesty, spicy mayo dip ?

It's pure magic, adding a cool contrast and extra kick that makes these meatballs utterly addictive.

They feel incredibly gourmet and unique, yet they're surprisingly simple to prepare, making them a fantastic go-to for entertaining or a fun family meal!

TIPS FOR SUCCESS

Don't Overmix Meatballs: Mix just until combined to ensure tender meatballs.

Uniform Meatball Size: Rolling evenly sized meatballs ensures they cook at the same rate.

Cook Meatballs Thoroughly: Ensure meatballs are cooked to a safe internal temperature (160°F / 71°C for ground meat).

Whisk Cornstarch Slurry Well: Mix cornstarch with cold water thoroughly before adding to the hot sauce to prevent lumps.

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

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