

Jumbo Korean BBQ Meatballs with Spicy Mayo: An Easy Weeknight Dinner Trick

Jumbo Korean BBQ Meatballs with Spicy Mayo: My Favorite 30-Minute Dinner Trick



OVEN
400°F

TIME
15-20 min

TEMP
165°F

PRINT
Recipe Card

INGREDIENTS

For the Meatballs:

- 1 lb ground beef or pork (or a mix of both)
- 2 Tbsp soy sauce
- 1 Tbsp sesame oil
- 1 Tbsp brown sugar
- 1 Tbsp minced garlic
- 1 Tbsp grated ginger
- 2 Tbsp chopped green onions (scallions)
- 1 large egg
- 1/4 cup breadcrumbs
- 1 tsp gochugaru (Korean chili flakes) or red pepper flakes
- 1/2 tsp black pepper

For the Spicy Mayo Sauce:

- 1/2 cup mayonnaise
- 2 Tbsp sriracha (adjust to your heat preference)
- 1 Tbsp rice vinegar
- 1 tsp sesame oil
- 1 tsp honey
- 1 tsp soy sauce
- 1 Tbsp lime juice (optional, but highly recommended for brightness)

DIRECTIONS

1. Prepare the Meatballs: In a large mixing bowl, combine the ground meat, soy sauce, sesame oil, brown sugar, minced garlic, grated ginger, chopped green onions, egg, breadcrumbs, gochugaru, and black pepper.
2. Use your hands to gently mix all the ingredients until they are just combined. Do not overmix, as this can lead to tough meatballs.
3. Shape the Meatballs: Roll the mixture into uniform, bite-sized meatballs (about 1.21 inches in diameter).
4. Arrange the shaped meatballs on a baking sheet lined with parchment paper for easy cleanup.
5. Cook the Meatballs: Preheat your oven to 400°F (200°C).
6. Bake for 15-20 minutes, or until they are fully cooked through, reaching an internal temperature of 165°F (74°C), and nicely browned on the outside.
7. Pro : Tip: For an extra sticky glaze, halfway through baking, brush the meatballs with a mixture of equal parts soy sauce and honey.
8. Make the Spicy Mayo Sauce: While the meatballs cook, prepare the sauce. In a small bowl, whisk together the mayonnaise, sriracha, rice vinegar, sesame oil, honey, soy sauce, and lime juice.
9. Taste the sauce and adjust the sriracha for heat and the lime juice for brightness. You can also thin it out with a teaspoon of water if you prefer a drizzly consistency.
10. Serve: Plate the cooked meatballs.
11. Drizzle generously with the : Spicy Mayo Sauce, or serve the sauce on the side for dipping.

12. Garnish with extra chopped green onions and a sprinkle of sesame seeds, if desired.

SWAPS & NOTES

of the Korean-style BBQ glaze on the meatballs, paired with a

creamy, bright, and Spicy Mayo Sauce that you'll want to drizzle on everything.

Why I Love This Recipe I first developed this recipe because I was craving the big, bold flavors of Korean BBQ but didn't have the time (or the grill space!) for a full cookout.

These meatballs deliver all that deliciousness in a simple,

fuss-free format.

Flavor Powerhouse: We pack so much flavor into the meatball itself-soy sauce, sesame oil, brown sugar, garlic, and ginger-that they taste incredible even without the sauce.

TIPS FOR SUCCESS

Use the Right Ratio: The 121-inch size is ideal for a juicy interior and a perfectly cooked exterior.

Don't Overcook: As soon as the meatballs are cooked through and browned, pull them from the oven.

Overcooking them is the fastest way to lose that beautiful juicy texture.

Batch Cooking: This recipe doubles or triples easily!

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

Original recipe: <https://chefmaniac.com/jumbo-korean-bbq-meatballs-with-spicy-mayo-an-easy-weeknight-dinner-trick/>