

Korean Chili Meatballs Recipe for an Easy Sweet and Spicy Party Appetizer

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TIME
1 min

METHOD
Slow cooker

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INGREDIENTS

- 1 tablespoon vegetable oil
- 1 teaspoon garlic puree
- 1 teaspoon ginger puree
- 1/2 cup Red Gold Sriracha Hot Chili Sauce Ketchup
- 1/2 cup light corn syrup
- 1/4 cup gochujang chili sauce
- 18 prepared frozen meatballs, cooked according to package directions and cooled
- Sliced scallions, for garnish
- Sesame seeds, for garnish

DIRECTIONS

1. Heat the oil: In a small saucepan or sauté pan, heat the vegetable oil over medium-high heat.
2. Cook the garlic and ginger: When the oil is hot, add the garlic puree and ginger puree.
3. Sauté for about 1 minute, just until fragrant.
4. Make the glaze: Add the Sriracha ketchup, light corn syrup, and gochujang chili sauce.
5. Whisk everything together until smooth.
6. Add the meatballs: Add 15 to 18 cooked meatballs to the sauce.
7. Lower the heat and let them simmer gently until the meatballs are heated through and coated in the glaze.
8. Garnish and serve: Transfer the meatballs to a serving dish and garnish with sliced scallions and toasted sesame seeds.
9. Serve warm.

SWAPS & NOTES

Using frozen meatballs makes this recipe especially easy, but you can absolutely use homemade meatballs if you already have them prepared.

Gochujang is the ingredient that gives these meatballs their Korean-style flavor, with a spicy, slightly sweet, fermented depth that regular hot sauce cannot quite replicate.

The corn syrup helps create that sticky, glossy texture in the sauce.

It is what gives the meatballs that shiny party-appetizer finish.

TIPS FOR SUCCESS

Cook the frozen meatballs first according to the package directions before adding them to the glaze.

That helps the final simmer stay focused on coating and heating them rather than fully cooking them from frozen.

Do not let the sauce boil too hard once the meatballs go in.

A gentle simmer keeps the glaze smooth and helps it cling nicely to the meatballs.

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

Original recipe: <https://chefmaniac.com/korean-chili-meatballs-recipe-for-an-easy-sweet-and-spicy-party-appetizer/>