

# Japanese meatballs with ponzu

## INGREDIENTS

4 portion(s)

<b>0.5</b>	onion, finely chopped
<b>2.5 tbsp</b>	vegetable oil
<b>250 g</b>	minced beef
<b>250 g</b>	minced pork
<b>1</b>	clove of garlic, crushed
<b>70 g</b>	Kikkoman Panko - Japanese style crispy bread crumbs
<b>2 tbsp</b>	milk
<b>1</b>	large egg
<b>3 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce Freshly ground black pepper
<b>Sauce:</b>	
<b>125 ml</b>	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
<b>1 tbsp</b>	Kikkoman Naturally Brewed Less Salt Soy Sauce
<b>1 tsp</b>	sugar
<b>Garnish:</b>	
<b>1</b>	spring onion, finely chopped

## PREPARATION

### Step 1

Heat 1 tbsp of oil in a frying pan to medium heat and fry finely chopped onion until golden brown. Chill the onions.

### Step 2

Mix minced meat, fried onion, breadcrumbs, milk, egg, Kikkoman Naturally Brewed Soy Sauce and pepper thoroughly in a large bowl. Leave to chill in the refrigerator for 30 minutes.

### Step 3

Mix Kikkoman Ponzu Lemon, Kikkoman Naturally Brewed Less Salt Soy Sauce and sugar in a bowl and set aside.

### Step 4

Make round meatballs, and heat 1½ tbsp. oil in a frying pan to medium heat. Fry the meatballs 3-4 minutes on each side. Turn down the heat and fry for another 4-5 minutes until the meatballs are cooked through. Pour the sauce in the pan and bring to the boil for a couple of minutes while covering the meatballs. Take the meatballs off the pan and reduce the sauce a bit more.

### Step 5

Garnish the meatballs with chopped spring onion and serve with the sauce and vegetable side dish.