Grilled Thai Style Meatballs



Ingredients

For the Meatballs

750g beef mince
1/2 brown onion, finely diced
1 small red chili, seeds removed, finely diced
2 garlic cloves, minced
1 tbsp fresh ginger, finely chopped
1 tbsp red curry paste
1 tsp fish sauce
1 tbsp soy sauce
1 cup fresh breadcrumbs

For the sauce

3/4 cup unsalted peanuts
2 tbsp Thai red curry paste
300ml coconut milk
2 tsp fish sauce
1 tbsp soy sauce
2 tbsp palm sugar, finely chopped
1 tbsp fresh lime juice

To Garnish

Fresh Thai or regular basil leaves, lime wedges

Directions

Step 1 – Add all the meatball ingredients to a large bowl, mix until very well combined, then form into golf ball sized portions. Set aside on a tray for at least 1 hour.

Step 2 – Heat your barbecue to medium heat (180 - 200°C) and set up for direct grilling, ensuring the grills are clean. Preheat a BBQ safe frying pan. Add the peanuts to the pan and toast, tossing regularly, until they are starting to brown slightly. Remove from the BBQ and set aside. Add the remaining sauce ingredients to the frying pan, stir to combine and cook with the BBQ lid closed for around 10 minutes or until the sauce starts to simmer and thicken slightly. Remove the pan from the BBQ and set the sauce aside to cool.

Step 3 - Cook the meatballs directly on the grill, with the BBQ lid closed, for 8-12 minutes, turning regularly, until caramelised with grill marks and cooked through. Remove the meatballs from the BBQ and cover tightly to keep warm.

Step 4 – Add all of the sauce ingredients, including the peanuts to a blender and blitz until your desired consistency is reached.

Step 5 – Serve the meatballs with the sauce and jasmine rice, garnished with Thai basil and lime wedges.