



Hawaiian Meatballs

Savannah · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

Hawaiianstyle meatballs with pineapple chunks and green bell pepper in a sweet somewhat tangy sauce

Ingredients

- - 1 pound ground beef - ½ teaspoon ground ginger - ¼ teaspoon garlic powder - ¼ teaspoon ground black pepper - 1 (8 ounce) can pineapple chunks
- juice reserved - ? cup water
- or as needed - ¼ cup brown sugar - 2 tablespoons cornstarch - ¼ cup white vinegar - 1 tablespoon soy sauce - 1 green bell pepper
- chopped

Instructions

1. Make the meatballs: Mix ground beef
2. ginger
3. garlic powder
4. and black pepper together in a large bowl until well combined. Shape into 1 1/2-inch balls. Sauté meatballs in a large skillet over medium-high heat until browned
5. about 10 minutes. While the meatballs are cooking
6. prepare the sauce: Pour pineapple juice into a liquid measuring cup
7. and reserve pineapple chunks; add enough water to pineapple juice to make 1 cup. Mix brown sugar and cornstarch in a small bowl. Transfer meatballs to a plate
8. reserving the pan drippings. Add pineapple juice and brown sugar mixtures to the warm pan drippings. Stir in vinegar and soy sauce and bring to a boil. Cook until sauce thickens
9. 2 to 3 minutes. Return meatballs to the skillet; add pineapple chunks
10. and green pepper. Simmer until meatballs are no longer pink inside
11. about 10 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (71 degrees C).