



Waikiki Meatballs

Savannah · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

Beef meatballs flavored with ground ginger simmered in a sweet pineapple sauce

Ingredients

- - 1 ½ pounds ground beef - ½ cup crushed saltine cracker crumbs - ½ cup minced onion - 1 egg - ¼ cup milk
- 1 ½ teaspoons ground ginger - ½ teaspoon salt - 1 tablespoon olive oil - 2 tablespoons cornstarch - ½ cup packed brown sugar - 1 (15 ounce) can pineapple chunks - drained
- with juice reserved - ½ cup white vinegar - 1 tablespoon soy sauce - ½ cup chopped green bell pepper

Instructions

1. In a large bowl
2. combine ground beef
3. cracker crumbs
4. onion
5. egg
6. milk
7. ginger and salt. Shape mixture by rounded tablespoonfuls into meatballs. Heat olive oil in a large skillet over medium heat. Place meatballs in skillet and cook until evenly brown
8. and meat is no longer pink. Drain excess fat. In a small bowl
9. combine the cornstarch
10. brown sugar
11. reserved pineapple juice
12. vinegar and soy sauce. Mix until smooth
13. then pour into the skillet with meatballs. Cook
14. stirring constantly
15. until mixture thickens and boils
16. about 5 minutes. Stir in the green pepper and pineapple chunks. Heat through.