

TURKEY MEATBALLS WITH PEANUT SAUCE

INGREDIENTS

1 kg	Ground turkey
3	Green onions, chopped
½ tsp	Ginger, chopped
1 tsp	Lemongrass, chopped
1	Handful cilantro, chopped
2tbs	Lime juice, fish sauce, chopped garlic



PREPARATION

*Mix all ingredients except the lime juice and the fish sauce until ready to cook. Shape into meatballs. Cook in steam oven for 7-9 minutes and brown the finished meatballs in the oven for 3 minutes. Serve on a bed of steamed Napa cabbage with shredded carrot, bean sprouts, snow peas, jasmine rice and peanut sauce.

PEANUT SAUCE

4 cups Roasted red skinned peanuts, chopped in food processor
½ cup Dark brown sugar, lime juice, (about 3)
¼ cup Sweet soy sauce (available at larger Asian grocery stores)
1 garlic clove, chopped and lemongrass, chopped
2 cups Water
2 cups Coconut milk
1- 2 tsp Sambal Oelek or another Asian hot sauce

*Add water first and whisk the sauce until the water is incorporated, then add the coconut milk and repeat. Cook all ingredients on a very low heat until the colour turns dark brown.