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# Savory Pork Meatballs with Citrus Glaze

Total time: 1 hr 20 min Yield: 6 Servings

## Ingredients

2 eggs (beaten)  
1/2 cup milk  
1 cup breadcrumbs  
1/2 cup onion (finely minced)  
3 Tbsp garlic (finely minced)  
1 tsp cumin seed (toasted, crushed)  
1 pinch ground cinnamon  
1/4 tsp cayenne pepper  
1 tsp fresh thyme (minced)  
2 Tbsp fresh mint (minced)  
2 tsp salt  
1/2 tsp black pepper  
2 lb ground pork  
1/2 cup orange marmalade  
1/4 cup water  
1/4 cup fresh orange juice  
1 tsp fresh orange zest  
2 Tbsp shoyu  
1 tsp cornstarch  
vegetable or extra virgin olive oil  
1 cucumber (peeled into ribbons using a vegetable peeler)  
fresh mint leaves  
Greek yogurt

Prep Time: 1 hr Cooking Time: 20 min Total Time: 1 hr 20 min

## Instructions

In a large bowl, combine eggs, milk, breadcrumbs, onion, garlic, cumin, cinnamon, cayenne pepper, thyme, mint, salt and pepper to taste. Mix well and allow the mixture to sit for 5 minutes. Add in the ground pork and mix well with clean hands until thoroughly blended, being careful not to overwork the mixture. Refrigerate meat for 30 to 60 minutes.

Roll pork mixture into 1½" balls with clean hands shaping until the meatballs are formed and smooth.

Make the glaze in a large bowl, combine the marmalade, water, orange juice, zest, shoyu and cornstarch and whisk until smooth, and set aside.

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Heat oil in a large nonstick skillet on medium heat. Working in batches, add the meatballs and cook for 7 to 8 minutes, making sure to brown each side evenly; do not overcrowd skillet. Meatballs are fully cooked when they are completely opaque in center. Place cooked meatballs on plate with paper towel to cool.

Add the glaze mixture to the pan and bring to a boil over medium high heat until the cornstarch cooks and sauce thickens. Add the cooked meatballs to the pan and cook over medium heat for a minute while gently rolling the meatballs in the glaze. Serve the meatballs immediately topped with cucumber ribbons, mint, and a spoonful of Greek yogurt.

**Recipe brought to you by:**

Chef Lee Anne Wong