

# KOREAN BBQ & LAGER MEATBALLS



## INGREDIENTS

### MEATBALLS

2 cup panko breadcrumbs  
1/3 cup Yuengling Lager  
1 lb. ground beef  
1 lb. ground pork  
4 cloves garlic, pressed or minced  
2 eggs  
1 tsp garlic powder  
1 tsp onion powder  
2 tsp Worcestershire sauce  
1 tsp kosher salt  
1/2 tsp black pepper  
1/4 tsp crushed red pepper flakes  
4 Tbsp. toasted sesame seeds  
1/4 cup chopped green onions

### KOREAN BBQ SAUCE

3 Tbsp. ketchup  
3 Tbsp. gochujang  
1/4 cup honey  
1/2 cup Yuengling Lager  
1/4 cup light brown sugar  
2 Tbsp. soy sauce  
2 Tbsp. minced garlic  
1 Tbsp. sesame oil

## INSTRUCTIONS

### MEATBALLS

In a large mixing bowl, stir together the panko and Yuengling Lager until combined. Add the ground beef, ground pork, seasonings, eggs, and Worcestershire sauce to the bowl. Use your hands to mix the ingredients until evenly combined, being careful not to over-mix the ingredients.

Using a medium cookie scoop or a spoon, scoop and roll the mixture into 2–3 Tbsp. balls and place them on a parchment-lined baking sheet. TIP: Grease your hands with a bit of olive oil or non-stick spray to prevent the mixture from sticking.

Bake meatballs 10–12 minutes at 425°F and line a large rimmed baking sheet with parchment paper. Bake for 10–12 minutes, or until slightly firm to the touch and cooked throughout. Let cool 10 minutes then coat meatballs in Korean bbq sauce and top with sesame seeds and green onion.

Enjoy immediately.

### KOREAN BBQ SAUCE

Whisk all ingredients together in a medium sauce pot. Bring to a boil over medium heat then reduce to low to let simmer, stirring frequently. Let cook 10–15 minutes or until sauce has thickened and become slightly sticky.



FROM THE KITCHEN OF:

**KELSEY BARNARD CLARK**

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*Yuengling*  
★ TRADITIONAL ★  
**LAGER**