

Swedish Meatballs with Quick-Pickled Slaw

from inspired cook Patrice Johnson



Ingebretsen's famous meatballs served with banh mi inspired slaw

Makes 50 small meatballs

For the meatballs:

1 ½ pounds Ingebretsen's meatball mix

1 tablespoon fresh grated ginger

¼ teaspoon nutmeg

Zest of 1 orange

Combine meat mixture with ginger, nutmeg, and orange zest. Keep your hands wet with water to avoid mixture sticking to them, and shape tiny meatballs (use a heaping tablespoon to measure each ball).

Place meatballs in buttered cake pans or parchment-line baking sheets with high sides.

Bake in preheated 375 degree oven. Flip balls after 10 minutes; continue cooking until internal temperature reads 160 degrees; about 25 minutes total cooking time.

Serve hot with quick-pickled slaw and spicy mayo.

For the quick-pickled slaw:

1 cup distilled white vinegar

1 cup water

½ cup sugar

1 thumb-sized piece of ginger, roughly chopped

Grated zest from 1 lemon or lime zest)

2 teaspoons sesame oil

2 cups assorted vegetables, cut into matchstick-sized pieces or sliced very thin

(cabbage, daikon, carrot, cucumber, red pepper, onion)

¼ cup cilantro, chopped

1 to 2 jalapenos, sliced thin

Add vinegar, water, sugar, and ginger to a saucepan over high heat and bring to boil.

Remove from heat, add zest, and steep for about 30 minutes. Strain solids from liquid and pour over about vegetables that are cut into matchstick-sized pieces. Chill.

Add cilantro and jalapeno before serving.

For the spicy mayo: Combine 1 part mayonnaise with 1 part sambal oelek chili paste.