



## TURKEY MEATBALL YAKITORI

SERVES 6

### INGREDIENTS

#### *For the Terri Glaze*

- 1/4 cup honey
- 2 tablespoons reduced-sodium soy sauce
- 1 teaspoon ground ginger
- 1 teaspoon garlic powder

#### *For the Meatballs*

- 1 1/2 tablespoons sesame seeds
- 1 large egg
- 1/2 cup panko
- 1 pound lean ground turkey (preferably white meat)
- 16 scallions, trimmed and finely chopped plus
- 18 scallions (try to get ones with long stalks) trimmed and cut into 3-inch segments
- 8 garlic cloves, finely minced
- 2 teaspoons sea salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons reduced-sodium soy sauce
- 1 tablespoon dark sesame oil
- 1 teaspoon olive oil



### DIRECTIONS

#### *To Make the Terri Glaze:*

Whisk the honey, soy sauce, ginger, and garlic together and set aside.

#### *To Make the Meatballs:*

Place 18 bamboo skewers in a 9- by 13-inch baking dish and cover with 1 inch of water. Soak for 20 minutes, drain, and dry the skewers on a kitchen towel. Toast the sesame seeds in a small skillet over medium heat until they are fragrant and nutty, 1 to 2 minutes, shaking the pan often. Turn off the heat, transfer to a small plate, and set aside to cool.

Lightly beat the egg in a large bowl. Add the breadcrumbs, turkey, chopped scallions, minced garlic, soy sauce, sesame oil, toasted sesame seeds, salt and pepper. Mash the mixture together until well combined (your hands are the best tool for this job, but you can use a wooden spoon if you prefer).

Line a rimmed baking sheet with parchment paper. Thread one section of scallion onto a skewer. Form 2 tablespoons of the meat mixture into a football-shaped torpedo, then thread it onto a skewer, reshaping the meat after it's on the skewer if necessary. Thread 3 more scallion segments and 2 more meatballs on the skewer. Repeat with the remaining skewers, meat mixture, and scallions.

Heat a ridged cast iron grill pan to medium-high. When hot grill the skewers until the first side is browned, about 4 minutes. Turn the skewers and brush the cooked side with the glaze. Grill until the second side is browned, about another 4 minutes, and then turn the skewers again and brush with more glaze.

Pile the skewers on to a platter and let them rest for a few minutes. Drizzle with the remaining Terri Glaze and serve hot.

*Candice Kumai*