



mini asian style meatballs in lettuce cups with rebellion aioli

ingredients

1/2 cup	Chopped garlic
3 tbsp	Fresh ginger, peeled, chopped
1/4 cup	Scallions, chopped
1 lb	Ground beef
1 tsp	Fish sauce
1 tsp	Kosher salt
1 tsp	Toasted sesame oil
6 leaves	Bibb lettuce
12 sprigs	Cilantro
1/4 cup	Sliced thai chiles
1/4 cup	Chopped roasted peanuts
2 cups	Rebellion Aioli

directions

1. In a bowl, gently combine garlic, ginger, scallions, ground beef, fish sauce, and salt.
2. Form into 1 oz meatballs.
3. Heat oil in a large skillet over high.
4. Working in batches, fry meatballs until browned and cooked through, about 5 minutes a batch.
5. Toss meatballs with **rebellion aioli**
6. Serve meatballs in lettuce cups and garnish with cilantro, chilies and peanuts.

Rebellion Korean bbq aioli

ingredients

8 fl oz	Real Mayonnaise (KE0999)
16 fl oz	Korean BBQ Marinade And Sauce (KG3263HG)

directions

1. Place all ingredients in a bowl and mix. Cover, label, date and refrigerate.