

Panang Meatballs

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Ingredients:

1 lb of ground beef.
3 tablespoons of all-purpose flour.
2 tablespoons of vegetable oil.
2 tablespoons of red curry powder.
2 tablespoons of peanut butter.
1 tablespoon of sugar.
1 tablespoon of fish sauce.
1 ½ cups of coconut milk.
Cooked rice, to serve with.

Preparation:

Shape the ground beef into about two dozen 1-inch balls. Coat the meatballs lightly with flour.

In a suitably sized skillet, cook the meatballs in hot oil for about 12 minutes or until brown, shaking pan frequently to keep meatballs round.

Drain meatballs, reserving 1 tablespoon of drippings.

Add curry paste to the reserved drippings; cook and stir over low heat for 2 to 3 minutes.

Stir in the peanut butter, sugar and fish sauce; mix thoroughly.

Add the coconut milk.

Bring to boiling; reduce heat.

Add the meatballs to coconut milk mixture.

Cover; cook for about 4 minutes or until the meatballs are heated through.

Serve with hot cooked rice.