

SWEET POTATO–GOCHUJANG MEATBALLS

with Coconut–Miso Sauce and Steamed Rice

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PREP 30 MIN | COOK 32 MIN | SERVES 6

Sweet potato replaces eggs and breadcrumbs with no fuss: bake well, scoop, mash, and move on. The meatballs bake evenly, then finish under the broiler. The coconut–miso sauce was balanced at the stove with lime, fish sauce, brown sugar, and finished with a cornstarch slurry so it pools, holds, and carries the bite.

INGREDIENTS

Sweet Potato Binder

- 1 lb sweet potatoes, baked until very soft
- 2 tablespoons gochujang
- 1 tablespoon rice vinegar
- 2 tablespoons neutral oil
- 1 teaspoon kosher salt

Meatballs

- 1 lb ground pork shoulder
- ¾ lb ground beef chuck
- ¾ cup sweet potato binder
- 2 cloves garlic, finely grated
- 1½ teaspoons kosher salt
- ½ teaspoon white pepper

Coconut–Miso Sauce

- 1 tablespoon neutral oil
- 2 medium shallots, finely minced
- 1 tablespoon gochujang
- 1 tablespoon white miso
- 1 can (13.5 oz / 400ml) full-fat coconut milk
- ¼ cup light chicken or pork stock
- 2 teaspoons brown sugar
- 1½ teaspoons fish sauce
- 4 teaspoons fresh lime juice
- 1 tablespoon cornstarch mixed with 1 tablespoon water

To Serve

- Steamed short-grain white rice
 - Butter or neutral oil
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METHOD

1. Prepare the sweet potato binder.

Bake **1 lb sweet potatoes** until very soft. Scoop out the flesh and mash until mostly smooth. Stir in **2 tablespoons gochujang**, **1 tablespoon rice vinegar**, **2 tablespoons neutral oil**, and **1 teaspoon kosher salt**. Set aside to cool.

2. Mix the meatballs.

Gently combine **1 lb ground pork shoulder**, **¾ lb ground beef chuck**, **¾ cup sweet potato binder**, **2 finely grated garlic cloves**, **1½ teaspoons kosher salt**, and **½ teaspoon white pepper** just until cohesive. Do not overwork.

3. Bake and broil.

Form meatballs and arrange on a lined sheet pan. Bake at **375°F (190°C)** for **30 minutes**, then switch to broil and cook about **2 minutes**, until browned and set.

4. Start the sauce.

Heat **1 tablespoon neutral oil** in a wide pan over medium heat. Add **2 finely minced shallots** and cook until soft, about **4 minutes**.

5. Build the base.

Stir in **1 tablespoon gochujang** and **1 tablespoon white miso**. Cook **45 to 60 seconds** until fragrant.

6. Simmer the sauce.

Whisk in **1 can coconut milk**, **¼ cup stock**, and **2 teaspoons brown sugar**. Simmer gently until spoonable, about **5 minutes**.

7. Finish the sauce.

Remove from heat and stir in **1½ teaspoons fish sauce** and **4 teaspoons fresh lime juice**. Whisk in the cornstarch slurry, then return briefly to low heat until the sauce turns glossy.

8. Serve.

Spoon sauce generously onto warmed plates or a platter. Nestle meatballs into the sauce. Serve with steamed short-grain rice finished with butter or neutral oil.
