



Pork Meatballs and Scrambled Eggs Sliders Party

6 servings Prep time: 20 minutes (includes chill time) Cook time: 35-40 minutes

Ingredients

For Tsukune (Japanese pork meatball): 10 oz Ground pork ½ teaspoons Salt 1 Egg 2 tablespoons Lard 4 teaspoons Garlic, minced 1 tablespoon Ginger, grated 1 tablespoon Tapioca flour ½ cup Hawaiian sweet bread *6 hollowed out pieces

For BBQ sauce: 2 tablespoons Worcestershire sauce 2 tablespoons Ketchup

For Bread and Topping: 12 Hawaiian sweet roll $\frac{3}{4}$ cup Arugula $\frac{1}{4}$ teaspoon Sesame seeds 2 teaspoons Mayonnaise

For Sweet Chili Peanut Sauce: 5 Tablespoons Sweet chili sauce 4 teaspoons Soy sauce 4 teaspoons Lard 2 teaspoons Peanut butter

For Scrambled Eggs: 2 Eggs $\frac{1}{2}$ teaspoon Salt $\frac{1}{2}$ teaspoon Ground black pepper $\frac{1}{4}$ teaspoon Onion powder 2 teaspoons Lard

Directions

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To hole bread and bread crumbs making: Cut out a 12 circle (1.5" diameter x 1" depth) on the top of the bread. Grind the hollowed out bread in a food processor.

To Tsukune (Japanese pork meatball): Preheat the oven to 375°F. In a small bowl, set ground pork and salt and mix well. Add egg, garlic, ginger, tapioca flour, lard and bread crumbs mix until sticky. Divide it into 6 equal parts to roll. Crush the 6 hollowed-out breads with your hands. Arrange the bread on a cookie sheet and place the meatballs on top. Bake in the oven for 20 minutes, then remove, turn over, cover with aluminum foil, and bake for another 6-8 minutes.

To Sweet Chili Peanut Sauce: Place lard in a heat-resistant container and heat in the microwave for 20 to 30 seconds. In a small bowl, set sweet chili sauce, soy sauce, peanut butter and lard and mix well.

To Scrambled Eggs: In another small bowl, set the eggs, salt, pepper, and onion powder and mix well. Prepare a small frying pan, heat over medium heat, melt the lard, add the mixed eggs, mix quickly with chopsticks or fork. Once the eggs have set, remove from the heat.

To BBQ sauce: In another small bowl, set worcestershire sauce and ketchup and mix well.

To bake Bread and Topping: Place the bread on a cookie sheet and spread sweet chili peanut sauce all over the surface and in the holes. Put the arugula in the 6 holes, place the scrambled eggs on top and with mayonnaise then meatballs in the remaining 6 holes and top with barbecue sauce and sesame seed. Bake in the oven at 375°F for 4-5 minutes. Remove from the oven and serve warm.



