Asian Meatball Sandwich

4 servings	20 min prep time	20 min cook time

ingredients

1 lb Swaggerty's Farm Sausage

2 Tbsps. grated fresh ginger

1 to 2 Tbsp. Sriracha Hot Chili Sauce + more for serving

2 Tbsp. toasted sesame oil

4 white bread Hoagie-type rolls split down the middle from the top, or split top hot dog buns

1 large carrot, peeled and shredded

1/2 English cucumber, seeded & shredded

A few small fresh red chili peppers, thinly sliced

1/2 cup chopped cashews

1/2 cup mayonnaise

1/2 tsp. red pepper flakes

1 Tbsp. red pepper jelly

directions

1. In a large bowl mix together the bulk sausage, fresh ginger and 1 to 2 tablespoons Sriracha sauce based on your "heat" tolerance. Form into 16 meatballs. Chill, covered for 10 minutes.
2. Preheat oven to 375 degrees. Line a sheet pan with aluminum foil. Add chilled meatballs to sheet pan in a single layer and drizzle them with 2 tablespoon toasted sesame oil. Bake for about 20 minutes or until well done and browned. Don't drain the meatballs, all the juices make for a better more flavorful sandwich.
3. While meatballs are cooking, make the chili mayo. Mix together in a small bowl the mayonnaise, red pepper flakes and red pepper jelly. Taste and adjust flavors to your liking.
4. Generously smear each bun with chili mayonnaise. Add a bit of the shredded carrots and cucumbers and then 4 meatballs to each bun and top with more of the shredded carrots, shredded cucumbers and a sprinkling of cashews and sliced red chilies.

To Serve

Serve with small bowls of any remaining carrots, cucumbers, red chilies, cashews and Sriracha sauce.

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