

# Pork Meatballs With Ginger and Fish Sauce

By Kay Chun

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Julia Gartland for The New York Times. Food Stylist: Barrett Washburne.

**Total Time** 20 minutes

**Rating** ★★★★★ (5,227)

These nuoc cham-inspired meatballs are perfect to fill lettuce cups topped with fresh basil or cilantro. (Add steamed rice for a more substantial meal.) The Ritz crackers here make for a juicier meatball, but feel free to substitute plain dry bread crumbs. To make the Ritz crumbs, place the crackers in a resealable plastic bag and lightly crush them with the back of a wooden spoon or measuring cup. For an easy dipping sauce, spike  $\frac{1}{4}$  cup mayonnaise with 2 teaspoons toasted sesame oil or soy sauce. And save any leftover meatballs: They're great simmered in chicken broth the next day. The ginger and garlic in them release their aromatics into the broth for a deeply flavorful soup base.

## INGREDIENTS

**Yield:** 4 servings

- 2 tablespoons peeled and minced ginger
- 1 tablespoon minced garlic (from about 3 large cloves)
- 1 tablespoon fish sauce
- 1 teaspoon freshly ground black pepper
- $\frac{1}{2}$  teaspoon kosher salt
- $\frac{1}{2}$  cup finely crushed Ritz crackers (12 crackers)
- 1 pound ground pork



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## PREPARATION

### Step 1

Heat oven to 425 degrees. In a large bowl, combine all the ingredients and use your hands to gently mix.

### Step 2

Shape the meat into 12 golf-ball-size rounds (about 2 inches in diameter) and arrange on a greased rimmed baking sheet.

**Step 3**

Bake until golden and cooked through, about 15 minutes. Serve warm.

**TIP**

*Leftover meatballs freeze well and can be reheated in the oven at 375 degrees until warmed through (about 20 minutes).*

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