

# Panang Meatballs

Printed from Meatball Recipes at <http://www.meatballrecipes.net/>

## 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.

## Directions:

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.