

Less than 1 hour

Serves 3-4

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Ingredients

- 1 packet (about 500g) pork sausages
- Glug canola oil
- 2 cloves garlic, finely chopped
- 4cm knob ginger, grated
- ¼ cup (60ml) honey
- ¼ cup (60ml) soy sauce
- ½ tsp (3ml) fish sauce
- Juice (30ml) and grated peel of 1 lime
- 1 French loaf or baguette, cut into 4
- Melted butter, for toasting

For serving:

- Radishes, sliced
- Spring onion, sliced
- Cucumber ribbons
- Pickled veg

Method

1. Remove pork sausage mince from its casing.
2. Shape into golf-sized balls.
3. Heat oil in a pan over medium heat.
4. Fry meatballs for 8-10 minutes, or until golden.
5. Add garlic and ginger and fry until fragrant.
6. Add honey, soy sauce, fish sauce, and lime juice and peel.
7. Simmer for 10-15 minutes, or until sauce thickens.

8. Slice open French loaf or baguette portions, brush with melted butter and toast in a pan.
9. Place 3-4 meatballs on each sandwich.
10. Serve topped with radishes, spring onion, cucumber, red onion and pickled veg.

COOK'S NOTE

To pickle vegetables:

Bring 1 cup (250ml) each **water** and **vinegar** and ¼ cup (60ml) **sugar** to the boil until sugar is dissolved. Add 1 punnet (200g) **baby carrots**, cut into matchsticks, and 1 sliced **red onion**. Pickle for 30 minutes.

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