

Maple Planked Thai Meatball Lettuce Cups

Good quality ground pork and some bold Thai flavors make this recipe a fantastic sharing plate that is easy to prepare and cook on a grilling plank.

Total Time: 45 minutes

Servings: 4

Ingredients:

[Maple Grilling Planks](#)

For the Meatballs

- 2 lb Ground Pork
- ¼ Cup Cilantro, chopped
- 4 cloves Garlic, minced
- 1 Red Chili, chopped
- 1 Tbsp Ginger, minced
- 1 Tbsp Fish Sauce
- 1/3 Cup Sweet Chili Sauce

For the Pickled Onion

- 1 Red Onion, sliced thin
- 1 Cup Rice Wine Vinegar
- ¼ Cup Sugar
- ¼ Cup Salt
- 1" fresh Ginger , peeled

For the Lettuce cups

- Lettuce leaves (I used Butter leaf)
- Lime wedges

Directions:

1. First, make the pickled onions. Bring the vinegar, sugar, and salt to a boil and pour the hot liquid over the onion and piece of ginger. Set aside to cool. This can be done in advance.
2. Preheat a grill or oven to 425°F and soak the planks in hot water for at least 15 minutes.
3. Add the pork, cilantro, garlic, ginger, chili, and fish sauce to a mixing bowl, combine well.
4. Use your hands to roll a dozen meatballs, set them on the grilling planks.
5. Brush the meatballs with chili sauce and set the planks on the grill. Cook for 25 minutes, basting with more chili sauce often.
6. Remove from the heat when you reach an internal temp of 165°F.
7. To serve, place a meatball in each lettuce cup, top with pickled onion, and spritz with a lime wedge.

**Keep a spray bottle of water handy in case of flare-ups.*

Used in this recipe:
[Maple Grilling Planks](#)

