Ingredients:

For Sauce
- 4 garlic cloves, minced
- 1 tsp grated ginger
- 3 tbsp sake
- 1 tbsp mirin
- 2 tbsp rice wine
- 1 tsp brown sugar
- 1/2 cup light color or regular soy sauce
- 2 tbsp cornstarch
- 1 tsp water

Turkey Tsukune
- 1 lb ground Turkey
- 1/2 tsp salt
- 1/2 tsp sugar
- 1/4 tsp pepper
- 1 large egg
- 1 tsp citrus yuzu pepper paste, Yuzu kosho
- 2 tsp sesame oil
- 1 1/2 tsp soy sauce
- 1 1/2 oz. yamaimo
- 1/2 bunch green onions, thinly sliced
- 1 tsp freshly grated ginger
- 1 tsp minced yuzu citrus peel or lemon peel

Tofu Meatballs
- 1 lbs extra firm tofu, mashed
- 2 cups fresh whole wheat bread crumbs (about 4 slices, or use more oats)
- 1 cup quick cooking oats
- 1 cup walnuts, finely chopped
- 1 tbsp soy sauce
- 3 tbsp cornstarch
- 1 tbsp onion powder
- 2 cloves garlic, minced
- 1/2 tsp ground ginger
- 2 tsp lemon peel
- 2 tbsp sesame oil
- 1 tsp sugar
- 1 tsp citrus yuzu pepper paste, Yuzu kosho
- 1 1/2 oz yamaimo

Directions:
- To make sauce: Combine all the sauce ingredients except the cornstarch water. Bring the mixture to a boil, mix cornstarch and water in a small bowl, whisk into pot, mixing well. To make turkey meatballs; combine all the ingredients and mix well. Form into meatballs and refrigerate for at least 1 hour. Cook the meatballs in large pot of water just until they firm up on the outside, about 1-2 minutes.
- Preheat your oven to 425 degrees. Glaze the meatballs with the sauce and bake for 10-12 minutes, or until cooked through.
- To make tofu meatballs: Preheat your oven to 425 degrees.
- Mix all the ingredients together and form into small balls. Bake for 15 minutes, flip and brush with sauce. Bake for 15 more minutes, flip, and bake for 5 minutes, remove from oven.

Makes 20-24

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