

Chinese Pork Meatballs

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Delicious Chinese-style meatballs are cooked and then served with a simple sauce made from the cooking liquor. Serve with some fluffy boiled rice for a tasty meal.

Ingredients:

350g minced pork
3 spring onions
1 small piece of ginger
100g corn-flour
2 eggs
Salt and pepper
Soy sauce
Chicken stock, as needed
Olive oil

Directions:

1. Grate or finely chop the ginger. Chop the spring onions as finely as you can.
2. In a large bowl, combine the minced pork, spring onions, ginger, eggs, dash of soy sauce, salt and pepper and all of the corn-flour bar one tbsp. Set that tbsp. to one side for later.
3. Mix together the mixture with your hands and then fashion meatballs from it.
4. Heat a bit of olive oil in a pan and then cook the meatballs until golden brown on all sides. Remove them from the pan and drain the oil.
5. Put the meatballs back into the pan and then cover them with chicken stock – just enough to cover the meatballs, no more. Simmer them for 15 minutes.
6. Mix the remaining corn-flour with a bit of water and add it to the stock. Remove the meatballs and then cook the stock for a little bit longer, until it thickens into a sauce.
7. Serve the sauce over the meatballs.

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