

Braised Meatballs Recipe

Ingredients: Serves 4

800g ground pork (front leg portion)
600g Chinese cabbage
4 stalks scallions
3 slices ginger
1 tablespoon cornstarch mix with 2 tablespoons water

Seasonings A:

½ teaspoon salt
½ cup scallions and ginger juice
1 tablespoon wine
1 tablespoon soy sauce
1 egg
1 tablespoon cornstarch
a little of pepper

Seasonings B:

2 tablespoons soy sauce
a pinch of salt
2½ cups water or soup stock

Method:

Chop the pork again. Place in a large bowl. Crush scallion and ginger, soak in ½ cup of water for 5 minutes to make the scallion and ginger juice. Add seasonings A according to the sequence, stir in one direction until the pork mixture is very sticky. Wet your hands with cornstarch water, make 6 meatballs. Heat 4 tablespoons of oil in wok. Fry the meatballs one by one until golden brown. Remove to a casserole dish that is already lined with fried scallion, add seasonings B in. Bring to a boil; simmer for 1½ hours. Trim Chinese cabbage, cut into wide sections, blanch until soft. Add cabbage to meatballs, cook until cabbage is soft enough and about ½ cup of stock left.