

# Fried Meatballs Recipe

(Malaysian Recipe)

**Ingredients:** Serves 4-6

20g dried shrimps  
50g radish  
1 tablespoon chopped scallion  
300g minced pork  
100g minced fish (available in supermarkets)  
some corn flour

**Seasonings A:**

½ teaspoon salt  
1 teaspoon chicken seasoning powder  
½ teaspoon pepper  
1 teaspoon sesame oil  
1 tablespoon corn flour

**Seasonings B:**

½ tablespoon oyster sauce  
½ teaspoon dark soy sauce  
2 tablespoons water

**Method:**

Soak dried shrimps in water until soft then chop well. Cut radish into shreds. Put dried shrimps, radish, scallions, minced pork and minced fish in a bowl. Add seasonings A and blend well before moulding into small meatballs. Coat base of steaming plate with a little oil, place meatballs on top then steam for about 10 minutes. Remove to cool. Mix the steamed meatballs with seasonings B and set aside to marinate for 5 minutes. Coat each meatballs with corn flour then deep-fry with hot oil until golden brown. Serve.

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