

Fried Pork Meatballs Recipe

(Mu Pan Kon Thot Recipe)

Ingredients: Serves 4

2 cups ground pork
1 tablespoon well-pounded garlic
1 teaspoon salt
1 tablespoon fish sauce (nam pla)
2 tablespoons water
½ teaspoon pepper
2 teaspoons well-pounded coriander root
1 cup cooking oil

Method:

Mix the pork, salt, fish sauce, pepper, garlic and coriander root together. Take portions of the mixture of about one tablespoon and form into meatballs. Place the oil in a wok on medium heat. When the oil is hot, fry the meatballs until golden brown; remove and drain. Serve with pineapple, tomato and scallions.

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