

Meat Balls Soup Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

600g fresh pork steak
10g dried squid shreds (chopped finely)
1 tablespoon chopped scallions
1 tablespoon chopped continental parsley
1 teaspoon fried shallots
1 teaspoon shallot oil
some chicken broth

Seasoning:

1 tablespoon tapioca flour
1 egg white
1 teaspoon sugar
1 teaspoon pepper
½ tablespoon salt
3 tablespoons water

Method:

Pound the pork steak and seasoning into meat processor until fine paste and sticky. Add in chopped dried squids, continue pound until well combined. Remove and keep aside. Prepare a pot of boiling water, divide the minced pork into small portions and form into meatball shape. Place into boiling water, cook until done. Dish up and drained. Place the meat balls in a serving bowl, serve with some chicken broth, chopped scallions, chopped coriander, fried shallots and shallot oil. Serve.

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