

Asian Meatballs

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Ingredients:

½ cup of uncooked short grain rice.
¾ lb of lean ground pork.
2 water chestnuts.
3 teaspoons of dried shrimp, soaked, minced.
1 stalk green onion, minced.
½ teaspoon of minced ginger.
2 tablespoons of carrot, chopped.
2 teaspoons of soya sauce.
4 teaspoons of cornstarch.
1 medium egg white.
¾ teaspoon of sugar.
¾ teaspoon of salt.
Pinch of white pepper.

Preparation:

Soak the rice in warm water for about 2 hours. Drain thoroughly, then set aside.

In a large mixing bowl, mix the ground pork with the remaining ingredients. Form into about 12-16 meat balls.

Roll the meatballs in the soaked rice until evenly coated. Gently press the rice into meatballs.

Steam over high heat for about 25-30 minutes. Add more water to the steamer if needed.

Serve.