

Four Happiness Meatballs

Makes 4 meatballs

Meatballs

2 tablespoons dried shrimp (optional)
12 ounces lean ground pork
4 ounces raw shrimp, shelled, deveined, coarsely chopped
¼ cup water chestnuts, coarsely chopped (fresh or canned)
1 green onion, thinly sliced
2 teaspoons chopped ginger
1 egg white
2 tablespoons Shao Hsing wine or dry sherry
2 tablespoons cornstarch
½ teaspoon salt
1 teaspoon sugar
¼ teaspoon white pepper

Sauce

1-1/2 cups chicken broth
2 tablespoons oyster-flavored sauce
1 teaspoon fish sauce
1 teaspoon sesame oil

Cooking oil for frying
8 baby bok choy leaves, halved
1-1/2 teaspoons cornstarch dissolved in 2 tablespoons water (optional)

Soak shrimp in warm water to cover for 30 minutes; drain. Mince shrimp and combine with remaining meatball ingredients. Set aside for 30 minutes. Shape into 4 large meatballs. Combine sauce ingredients in a medium bowl; set aside.

Add cooking oil to wok or stir-fry pan to a depth of about 2 inches and heat over high heat to 350 degrees F. Add meatballs, turning occasionally; cook until golden brown, about 3 minutes. Lift out and drain on paper towels. Place meatballs and sauce in a pan. Cover and simmer over medium-low heat for 12 - 15 minutes. Place bok choy leaves over meatballs. Cover and simmer 8 - 10 minutes longer.

Remark: For a thicker sauce, transfer bok choy and meatballs to a platter with a slotted spoon. Add cornstarch solution to sauce in pan over medium heat; cook, stirring, until sauce boils and thickens.

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