

Golden Shrimp Balls

Makes 4 servings

Shrimp Balls

3/4 pound raw shrimp, peeled, deveined and minced

1 tablespoon chopped green onion

1 teaspoon minced garlic

1 egg white

2 tablespoons soy sauce or fish sauce

2 tablespoons water

1 tablespoon cornstarch

1/4 teaspoon black pepper

Sauce

1 can (1/4-1/2 ounce) diced tomatoes, undrained

1 tablespoon oyster-flavored sauce

2 teaspoons sugar

1-1/2 teaspoons cornstarch mixed with 1 tablespoon water

1 tablespoon chopped cilantro

Combine all shrimp ball ingredients in bowl of an electric mixer. Using paddle attachment, mix on medium speed until mixture is evenly combined. With wet hands, roll shrimp mixture into walnut-sized balls, about 2 tablespoons per ball. Place shrimp balls, without crowding, on a lightly greased heat-proof plate.

Steam shrimp balls over medium-high heat until cooked through, about 8 – 10 minutes.

While shrimp balls are steaming, combine sauce ingredients in a small saucepan. Bring to a boil over medium-high heat. Cook, stirring, until sauce boils and thickens slightly, about 1 minute.

To serve, drizzle sauce over meatballs. Garnish with cilantro and serve.

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