

## **Beef and Pork Balls Simmered in Stock Recipe**

**(Almondigas)**

**Ingredients:** Serves 4

250 g minced pork  
250 g minced beef  
1 teaspoon salt  
¼ teaspoon pepper  
1 small egg, lightly beaten  
1½ tablespoons oil  
2 cloves garlic, peeled and finely chopped  
1 medium onion, peeled and finely chopped  
2 ripe tomatoes, diced  
4 cups broth or rice water  
2 teaspoons soy sauce

**Method:**

Combine minced pork and beef with salt, pepper and egg thoroughly and form into balls. Heat oil and fry garlic and onion until transparent, golden brown and fragrant. Then add tomatoes and fry briskly, stirring until soft. Add broth or water from washing rice, bring to the boil, then add meat balls one by one and let them simmer slowly until well cooked. Serve hot.

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