

## **Meat and Liver Balls Recipe**

**(Hati Babi Bungkus - Nyonya Recipe)**

### **Ingredients A:**

3 tablespoons sugar  
1 teaspoon salt  
2 tablespoons dark soy sauce  
2 tablespoons vinegar  
4 tablespoons oil  
15 shallots, pounded very finely  
300g minced pork  
300g pork liver, boiled and diced very finely  
2 teaspoons pepper  
2 tablespoons roasted coriander powder  
450g pork membrane, cleaned and cut into  
15cm squares

### **Method:**

Heat oil in pan and fry pounded shallots until light brown. Reduce the heat to low. Add ingredients A. Stir-fry for ½ minute. Remove pan from heat. Mix minced pork and liver with fried ingredients. Sprinkle pepper and coriander powder. Knead well to mix thoroughly. Form walnut-size balls from meat mixture. Place on tray. Wrap each meat ball tightly with a small piece of pork membrane. Overlap the membrane two or three times to prevent the meat from bursting out of the wrapper while being fried. To fry meat balls, heat a flat-bottomed frying pan, half-filled with oil. Fry meat balls (sealed end downwards) over moderate heat until brown. Liver must be boiled till half-cooked. It will then bind with the minced meat and not crumble easily. Do not buy pig's membrane that has been kept overnight. Wash membrane with water and remove all dirt and bristle. Squeeze membrane lightly to drain excess water.

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