

Pork and Shrimp Balls Recipe

(Filipino Recipe)

Ingredients: Serves 4

250 g (8 oz) raw shrimps, shelled and de-veined
250 g (8 oz) minced pork
1 scallion, trimmed and finely chopped
½ teaspoon salt
1 tablespoon oil
1 medium onion, peeled and finely chopped
2 cloves garlic, peeled and crushed
½ teaspoon bagoong or Chinese shrimp sauce
3 cups hot water
salt and pepper to taste
½ cup misua (fine wheat noodles)

Method:

Chop shrimps very finely and combine with pork, scallions and salt, mix well and form into balls the size of a large marble. Heat oil and fry onion and garlic gently until golden brown and aromatic. Add shrimp sauce and water, bring to the boil and drop in the balls a few at a time, keeping the water boiling. Simmer 8 minutes or until balls are cooked, drop in the misua and remove from heat. Cover and stand 5 minutes, then add pepper and salt to taste and serve hot.

Note: If misua are not available, use rice vermicelli but allow to cook for 1 minute before removing from heat.

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