



# Steamed Pearl Balls (???)

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 250g **ground pork**
- 200g **shrimp** (optional)
- 1/2 teaspoon **salt** (or more, depending on your taste)
- 1 teaspoon **sugar**
- 1 tablespoon **potato starch**
- 2 tablespoons **spring onions**, minced
- 3/4 cup **glutinous rice** (a.k.a sweet rice, sticky rice)
- **white pepper**, to taste
- 1 teaspoon **sesame oil**

## Instructions

1. Soak the glutinous rice in water for at least 2 hours or over night.
2. In a big bowl, combine the ground pork and 1/2 teaspoon of salt, toss it around.
3. Add in the shrimp pieces (optional) and continue tossing.
4. Mix in the sugar, potato starch, white pepper, spring onions, and sesame oil.
5. Continue kneading and tossing until it's well mixed and elastic. Set aside.
6. Drain the glutinous rice and add a pinch of salt and a dash of sesame oil, mix well.
7. Shape the pork into little balls and roll them and cover them with glutinous rice.
8. Place the meat balls 1/2-inch apart on a greased plate. Steam for 15-20 minutes.