



Black Vinegar meat balls

NIBBLEDISH CONTRIBUTOR

Ingredients

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300g pork mince
5cm leek or shallot
1 egg
Thumb of ginger
salt
1 tsp soy sauce
1 tsp sake
1 tsp potato starch

Sauce

4tbs sugar
4tbs black vinegar
5tbs ketchup
2tsp soy sauce
2tsp potato starch

Instructions

Mix the pork mince, chopped leek, grated ginger, pinch of salt, sake, potato starch, soy sauce and one egg with your hands until entire mix is sticky. Roll out into golf ball sized balls.

Then fry in 170 deg oil until gold. Place on kitchen paper to dry. In a small bowl, mix all the ingredients for the sauce then add to a pot to heat. Stir constantly to prevent the sauce from going hard. Then put the balls in the pot and coat well with the sauce. In my

picture, I have served with pak choy boiled in salted water.

See <http://sumokitchen.com/JapaneseRecipes/black-vinegar-meat-balls/> for full recipe.