

Pearl Meat Balls

Lydia Huang, Cosmopolitan 2/9/12

Prepare time: 20min, Cook time: 10-15min 20 meatballs

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I. Pearl

2 cup uncooked sticky/ glutinous rice, rinsed and soak in 2cup of water for 6-8 hours. Drain and pour the rice onto a plate.

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II. Meat Ball

**1 pound ground beef / pork / chicken
1 Tbsp cooking wine
1Tbsp corn starch
1Tbsp soy sauce
1 1/2 cup finely chopped jicama / chestnut
1/2 tsp finely minced / ground garlic
1/3 tsp finely minced / ground ginger
1/2 tsp salt
1 dash white / black pepper
1 egg white
1/2 Tbsp sesame oil
1/2 cup chopped scallion**

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III. Gravy

**1/2 cup cilantro, cut in 1/4 inch long
2 Tbsp Oyster sauce (or 1 Tbsp + 1/2 Tbsp sugar)
1 Tbsp Soy sauce
1 cup water
1 tsp sesame oil
1/2 Tbsp corn starch**

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Directions:

Mix all meatball ingredients (II) in a big mixing ball until all ingredients are evenly mixed.

Use electric mixer to beat the mixed ingredients around 3 minutes (or till the ingredients become little bit sticky).

Divide the mixture into 20 balls. Roll the meatballs in the rice until evenly coated with rice. Lightly Press the ball to ensure the rice is well stuck on the ball.

Put 5 cups of water in the bottom of steam pot.

Line the holed cabbage leaves / wax paper inside the steamer.

Arrange the meatballs atop of the leaves / paper. Cover the steamer with lid.

Boil the steamer water over high heat. Steam the meat balls around 15 minutes or until no longer pink in the center of ball.

Pick all balls on the big flat plate.

Put all gravy (III) ingredients except cilantro in a sauce pan. Medium heat, stir constantly, and boil it until sticky.

Sprinkle the cilantro on top of each meatball and pour the gravy on balls.