

Chinese Fried-Pork Meatballs

<http://userealbutter.com/2014/12/03/chinese-fried-pork-meatballs-recipe/>

1 lb. ground pork
2 leaves napa cabbage, minced
3 stalks green onions, sliced thin
2 tbsps bambo shoots, minced
4-5 medium dried shitake mushrooms, rehydrated, rinsed, stems removed, and minced
2 tbsps fresh ginger, peeled and minced
1 tbsp cornstarch
1/2 tsp salt
2 tbsps sesame oil
2 tbsps soy sauce (use tamari if making gluten-free)
1/3 cup cornstarch for dredging
vegetable oil for frying
[Thai sweet chili sauce](#) for dipping

Mix the pork, cabbage, green onions, bamboo shoots, mushrooms, ginger, 1 tablespoon of cornstarch, salt, sesame oil, and soy sauce (or tamari if you want it gluten-free) together in a large bowl until thoroughly combined. Place the 1/3 cup of cornstarch in a shallow bowl. Heat 2 inches of vegetable oil in a medium saucepan or a large pot to 375°F. Begin pinching off heaping tablespoons of the pork mixture and forming into balls about 1 1/4 inches in diameter. Roll each meatball in the cornstarch to completely coat the surface. Carefully lower the meatballs into the hot oil and fry for 5 minutes. Don't crowd them. I did mine in 3 batches. Remove the meatballs to a paper towel-lined plate to drain. Serve with Thai sweet chili sauce or another sauce of your preference while the meatballs are hot. Makes approximately 30 meatballs.