

## Chinese Sweet Red Bean Rice Balls

<http://userealbutter.com/2011/11/03/chinese-sweet-red-bean-rice-balls-recipe/>

1/2 cup glutinous rice flour  
2-3 oz. water  
1/4 cup sweet red bean (azuki) paste  
2 cups water  
3 tbsps brown sugar  
4 slices fresh ginger

Mix the glutinous rice flour and the 2-3 ounces of water together and form into a ball. The dough should be silky smooth, not sticky. Divide the dough into 12 equal pieces and roll each piece into a ball. Flatten a ball to 1/4-inch thickness with your fingers by pressing it into a shallow bowl-like shape. Place a teaspoon (or more, depending on the size of the dough) in the center of the dough. Carefully fold the dough over the paste and seal the ball by pressing the dough on itself. Be gentle as the dough tears easily. Repeat for the remaining dough. Fill a medium saucepan halfway with water and bring to a boil. Drop the rice balls into the boiling water. They are ready when they float to the surface. While the rice balls are cooking, combine 2 cups of water with the brown sugar and ginger in a small saucepan. Bring to a boil then reduce to a simmer for 5 minutes. Remove from heat. To serve, strain the rice balls and place 3-4 in a bowl (for 3-4 servings) and ladle a half cup or more of the sweet ginger soup over the rice balls. Serve hot. Makes 12 sweet red bean rice balls. Serves 3-4.