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## STEAMED LIONS HEAD MEATBALLS WITH BOK CHOY AND SHIITAKE MUSHROOMS

STEAMING

These Lion's Head meatballs are quick to prepare and are packed with great flavor. Best of all, the entire dish can be steamed at one time in the Combi steam oven. Traditionally the meat balls are rolled quite large but you can make them smaller if you prefer.

### Ingredients

- 1 lb ground pork
- 1/4 cup Chinese rice wine or Sherry
- 1 tsp salt
- 1 tsp sugar
- 1 1/2 tbsp cornstarch
- 1 tbsp old fashioned oats
- 2 green onions, white parts only
- 1 inch piece ginger, peeled
- 6 water chestnuts
- 4 slices bacon, cut into big pieces
- 1/2 lb uncooked, peeled shrimp
- 2 cups chicken stock
- 6-8 medium size bok choy, cut in half or quarters
- 8 oz Shiitake mushrooms, stemmed and cut in half



### Preparation

In a large bowl, combine the ground pork with the rice wine, salt, sugar, cornstarch and oats.

In a food processor with the chopping blade, chop the ginger and green onion into small pieces and add to the bowl with the pork. Add water chestnuts to the food processor and pulse or chop into small pieces; add to the bowl with the pork.

Now process the bacon and shrimp in the food processor and chop into small pieces, then scrape in the bowl with the rest of the ingredients.

Using your hands or a thick wooden spoon, beat the mixture vigorously, beating for about 2 minutes until it's well mixed.

Dip your hands in water and divide the mixture into 8 equal portions, (or smaller if you prefer). Form the mixture into balls and place in the solid steam oven pan or a large oven-proof casserole dish. Add chicken stock to the pan and steam for 20 minutes (15 if meatballs are smaller). Add the bok choy and mushrooms to the pan and cook for another 12-15 minutes.

Serve in bowls with the stock.

Makes: 4- 6 servings

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