

# **SWEET and SOUR MEATBALLS**

## **INGREDIENTS**

- \* 12 oz. (340 g) ground pork or chicken
- \* 1/2 inch (1 cm) piece peeled ginger, minced
- \* 2 cloves garlic, finely minced
- \* 1/4 teaspoon five-spice powder, optional
- \* 1 teaspoon sesame oil
- \* 3 dashes ground white pepper
- \* 1 pinch salt
- \* oil for pan-frying
- \* 1/2 small onion, quartered
- \* Sweet and Sour Sauce:
  - \* 2 tablespoons ketchup
  - \* 2 tablespoons Thai sweet chili sauce
  - \* 1 teaspoon Chinese rice vinegar or apple cider vinegar
  - \* 1 teaspoon soy sauce
  - \* 2 tablespoons water
  - \* 1/2 teaspoon corn starch

## **INSTRUCTIONS**

1. Combine the ground pork or chicken with ginger, garlic, five-spice powder (if using), sesame oil, pepper and salt. Stir to combine well. Wet both hands with some water and shape into 24 meatballs. Set aside.
2. Heat up a wok or skillet with some oil, pan-fry the meatballs until they turn light to golden brown. Drain them on a plate lined with paper towels.
3. Clean the wok or skillet. Heat it up with a little bit oil. Add the onion and do a few quick stirs. Add the sweet and sour sauce and cook it until it's thickened, then add the meatballs. Stir to coat well with the sauce. Dish out and serve immediately.