

Chinese Pearl Meatballs with Sticky Rice (????)

Yield: 10 min
Total Time: 505 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-pearl-meatballs-recipe>

Ingredients:

- 6 bamboo leaves dried
- 3/4 cup glutinous rice
- 1 pound ground pork hand-chopped, with 20% fat
- 1/3 cup water chestnuts minced
- 2 teaspoons minced ginger
- 3 tablespoons scallions minced, just the white parts
- 3 tablespoons cold water
- 2 tablespoons Shaoxing wine
- 2 teaspoons cornstarch
- 1/4 teaspoon ground white pepper
- 1/2 tablespoon sesame oil
- 1 teaspoon sea salt
- 1/2 teaspoon sugar

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 35 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 9 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 260 milligrams

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