

Korean Chinese Meatballs (Nanja Wans ?????)

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/king-oyster-mushrooms-recipe-enoki-chinese>

Ingredients:

- 450 grams ground pork can mix beef and pork or beef only
- 4 tablespoons corn starch
- 2 eggs each
- 1 teaspoon sea salt Trader Joe's - I used 3/4 tsp
- 1 teaspoon sugar
- 1 teaspoon ginger grated or finely chopped
- 1 teaspoon garlic chopped
- 1 cup chicken broth or seafood broth
- 1/2 tablespoon soy sauce
- 1/2 tablespoon fish sauce
- 2 tablespoons sake cooking, or mirin
- 2 teaspoons garlic chopped or sliced
- 1 teaspoon ginger grated
- 1 dash sesame oil
- 1 teaspoon sesame seeds
- 1 tablespoon corn starch
- 1/3 cup water reduce to 2 Tbs for thicker sauce
- 4 green onions
- 1/2 onion
- 5 bok choy sliced in half
- 1/2 bell pepper red or green
- 3 bamboo shoots canned
- 5 dried shitake mushrooms or fresh
- 2 king mushrooms optional
- 1/2 enoki mushrooms
- vegetable oil for frying