## RecipesCh@\_se

## Homemade Fish Balls with Spicy Fish Ball Sauce

Yield: 4 min Total Time: 35 min

Recipe from: https://www.recipeschoose.com/recipes/jewish-fish-balls-recipe

## **Ingredients:**

- 1 pound fish flesh
- 2 tablespoons cornstarch
- 2 teaspoons salt
- 1 teaspoon sugar
- 1/4 cup cold water
- 2 cups water
- 1/3 cup soy sauce
- 1 head garlic peeled and minced
- 3 shallots peeled and finely chopped
- 5 chili peppers Thai, stemmed and chopped
- 1 cup brown sugar
- 1 tablespoon flour
- 1 tablespoon cornstarch
- 1 teaspoon salt or to taste
- 1/2 teaspoon pepper
- oil

## Nutrition:

- 1. Calories: 510 calories
- 2. Carbohydrate: 64 grams
- 3. Cholesterol: 80 milligrams
- 4. Fat: 16 grams
- 5. Protein: 30 grams
- 6. SaturatedFat: 2.5 grams
- 7. Sodium: 3270 milligrams
- 8. Sugar: 37 grams

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