

# Fish Ball Mee Pok

Yield: 4 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/mee-pok-recipe-chinese-style>

## Ingredients:

- 4 1/4 cups stock home-made ikan bilis, , you may also use hot water
- 12 fish balls
- 4 dumplings fish
- 1 3/8 ounces minced pork
- 1/4 teaspoon light soy sauce
- 2 dashes white pepper powder
- 1/2 teaspoon corn flour starch
- 1/2 teaspoon sesame oil
- 1/2 teaspoon fish sauce Chinese
- 1 teaspoon black vinegar
- 2 tablespoons stock see step A3 below
- 1 tablespoon sambal tumis if you do not take chilli, substitute with ketchup
- 1 teaspoon lard crispy, pieces optional
- 1 teaspoon oil lard, may substitute with shallot oil
- 1 mee bundle, about 70 grams of “, pok”, or “mee kia“
- 1/3 ounce beansprouts
- 8 fish cake thinly sliced
- chilli sliced, padi in light soy sauce
- spring onions chopped
- 3 leaves lettuce torn to smaller pieces by hand