

# ORIENTAL PORK MEATBALLS

## with MISO-MUSHROOM BROTH

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### INGREDIENTS

1 pound KLD Farms Pork Sausage, hot or mild, or 8 oz Tofu

1 Egg

1 small Shallot, finely chopped

1 large Celery rib

¼ teaspoon Red Chili Flake

¼ teaspoon Celery Salt

¼ teaspoon Ground Coriander

3 teaspoons Soy Sauce

1 Tablespoon Cornstarch

1 Tablespoon Grapeseed Oil

1 inch piece of fresh Ginger, minced

1 Tablespoon minced Garlic

MycoLogical Dried Mushroom, 1 oz Maitake or ½ oz Porcini

8 Cups Better than Boullion Organic Vegetable Base

2 tablespoons Miso Paste, any variety

1 small Carrot, thinly sliced 2 inch strips

1 small Red Pepper, thinly sliced, 2 inch strips

1 bunch Scallions, green part only, thinly sliced

Fresh Cilantro

### DIRECTIONS

Mix together Stock Base and water in a measuring jug according to directions.

In a small saucepan bring 1 Cup of Stock and Dried Mushroom to a simmer, turn off and allow to soak and rehydrate.

Meanwhile in a 3 quart saucepan add Oil over medium heat and when hot sizzle the Garlic & Ginger until fragrant before adding the remaining Vegetable Stock. Bring to a simmer and reduce heat to maintain.

Slice Celery into strips and finely chop 1 Tablespoon to incorporate into Meatballs. (If using Tofu, squeeze out excess liquid with paper towels and cut into ¼ inch cubes) At this time, beat Egg in a medium mixing bowl and add Pork, Shallot, minced Celery, Chili Flake, Celery Salt, Coriander, Soy Sauce & Cornstarch.

Mix together well and then use a small 1 oz scoop or 2 teaspoons to portion about 15 meatballs. Roll smooth with your hands and transfer to refrigerator to chill about 5 or 10 minutes.

Bring broth back to a simmer and whisk in Miso Paste, followed by the soaking Mushrooms. Place 4 or 5 Meatballs at a time in the broth and cook gently for about 8 minutes. Use a slotted spoon to remove the Meatballs and reserve. Finish cooking remainder.

To serve, ladle Miso-Mushroom Broth into bowls, add several Oriental Pork Meatballs and top with sliced Celery, Peppers, Carrot & Scallions, and a few sprigs of Cilantro.