

Mie Bakso

Ingredients

6 Green Onions	8 clv Garlic (chopped)
1/2 oz Cilantro Stems (chopped)	1 t Salt (plus dash)
1 t Baking Powder	3 t Garlic Powder
1 Egg White	1/2 t Chicken Bouillon
1/4 t Nutmeg	22 oz Ground Beef
6 T Cornstarch	2 T Vegetable Oil
1 Shallot (finely diced)	13 1/2 c Chicken Broth
2 t Sugar	1 Ginger (2-inches, peeled and sliced)
1 lb Egg Noodles	0 ds Ground Black Pepper
6 Eggs (hard boiled)	8 oz Baby Bok Choy
	1/4 c Fried Shallots

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Instructions

1. In a small food processor place 4 green onions, 3 garlic cloves, cilantro stems, 1 teaspoon salt, baking powder, garlic powder, egg white, chicken bouillon, and nutmeg and grind until fine.

2. In a large mixing bowl, add the blended ingredients and cornstarch to the ground beef and mix until evenly distributed with hands. Shape into about 40 meatballs. Put aside for later.

3. Heat the oil in a large pot. Add 5 cloves garlic and shallot and cook on medium heat until golden. Add the chicken broth, sugar and ginger and bring to a boil. Cover with a lid and simmer for 10 minutes. Remove the lid, bring back to the boil.

4. Carefully drop in the meatballs, they will sink to the bottom and rise as they cook. When all the meatballs have floated to the top simmer for 3 minutes more or until the meatballs are cooked through (they should not be pink inside). Taste the soup for salt and season accordingly.

5. In a separate pot boil noodles according to package instructions and add eggs to make hard boiled. Transfer noodles to soup bowls and peel and halve hard boiled eggs.

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6. Add bok choy into simmering broth and blanch until soft then add to soup bowls. Ladle broth and meatballs on top of noodles. Garnish with fried shallots and 2 chopped green onions.