

Winter Melon Meatball Soup

Ingredients

- 1 1/2 lb Winter Melon
- 1 lb Ground Pork
- 1 Ginger (1-inch, grated)
- 2 Green Onions (chopped)
- 2 T Rice Wine
- 1 T Cornstarch
- 1 T Salt
- 1/4 c Cilantro (chopped)
- 1 Egg
- 1 t Sesame Oil
- 1 1/2 t Soy Sauce
- 1 T Vegetable Oil

Instructions

1. In a large pot, heat 8 cups water over medium-high heat. In a medium bowl, add the ground pork, ginger, green onions, rice wine, 1 1/2 teaspoon salt, sesame oil, oil, soy sauce, egg and cornstarch, mixing everything until well combined.
2. When the water boils, remove the lid and set the heat to low. Scoop out ~1 tablespoon of meat mixture with a spoon and use your hands to help shape the mix into a ball. Then add the meatball to the pot of water. Use a wooden spatula to gently swirl the water with the meatballs to prevent them from sticking to the bottom. Repeat the same procedure until all of the meat mixture is used. Once done, raise the heat to medium-high again. The pot should remain uncovered.

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3. Wait for the water to boil again. Meanwhile, cut off the winter melon's hard skin and slice the white winter melon meat into quarter-inch thick wedges. Discard the cilantro stems and cut the leaves into small sections. Set the cilantro aside until the very end.

4. When the water boils again, add the winter melon wedges and 1 1/2 teaspoon salt. Wait for the water to boil again, then lower the heat to low and simmer for 5 minutes. After 5 minutes, turn off the heat and add the cilantro leaves, gently swirling for a bit. Ladle equal amount of meatballs, winter melon wedges, and liquid into each bowl. Serve the soup while it's hot.