Steamed Beef Balls

Ingredients

- 1 lb Ground Beef (minced)
- 1 Egg (beatened)
- 2 t Vegetable Oil
- 1/4 t Salt
- 1/2 t Sugar
- 1 t Oyster Sauce
- 1 T Peas
- 2 T Worcestershire Sauce
- 1 t Dried Orange Peel (rehydrated,
- 1/4 t Baking Soda
- 1/2 c Cold Water
- 1/4 t White Pepper
- 1/2 t Chicken Bouillon Powder
- 1/4 t Sesame Oil
- 1 T Cilantro (chopped)
- 7 Napa Cabbage Leaves
- 3 t Cornstarch

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Instructions

1.In a large bowl, add beef and baking soda then mix well. Add the egg to the mixture.
2.In a measuring cup, dissolve cornstarch in cold water. Stir well and add to beef. Add orange peel, oil, white pepper, salt, chicken bouillion, sugar, sesame oil, oyster sauce, cilantro, and peas to beef. Mix well for about 10 minutes. Cover and refrigerate overnight.
3.Add water to steamer pot and set on high and bring to a boil. Add napa cabbage leaves to line steamer and set aside.
4.To form beef balls use about 2 tablespoons of beef and shape into balls with two spoons. Place beef balls on prepared steamer. Steam on high heat for 8 minutes after water has come to a boil. Serve immediately with worcestershire sauce .