

Vietnamese Steamed Egg Meatloaf

Ingredients

11 oz Ground Pork
5 Dried Wood Ears (soaked,
chopped)
5 Dried Shiitake Mushrooms
(soaked, chopped)
1/3 Onion (chopped)
5 Eggs
4 T Fish Sauce (plus 1/2 teaspoon)
2 T Sugar
1/2 t Salt
1/2 t Ground Black Pepper
1 T Water
2 Green Onions (chopped)
1 Bean Thread (bundle)

Instructions

1. Soak the dried bean vermicelli with hot water, for 15 minutes. Now use scissors to cut the soaked bean vermicelli into long strings.
2. In a big bowl, combine together pork, bean threads, wood ears, mushrooms, onion, 3 eggs, 2 egg whites, 4 tablespoons fish sauce, 2 tablespoons sugar, 1/2 teaspoon salt, and pepper. Pour mixture into large baking dish.
3. Prepare steamer with water and set on high until boiling. Add dish into steamer and steam for 30 minutes.
4. In a small bowl combine 2 egg yolks, 1/2 teaspoon fish sauce, and 1 tablespoon water. With the heat still on and the dish still in the steamer pour egg glaze onto the dish. Make sure it covers the whole surface then scatter green onions

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on top.

5. Cover and let it steam with for another 5 minutes until the egg glaze is set. Take dish out of the steamer and let it cool for 20 minutes before serving.