



Nonya Pork Meatballs with dipping sauce



The large Chinese population in Malaysia has meant that pork is a regular item on menus. This has spread over into Singapore as popular street food. We have used our [Malay Kuantan Dipping Chicken](#) blend, and the sauce is delicious drizzled over plain rice and a simple salad. **serves 4**

- 1 carton Malay Kuantan Dipping Chicken spice blend
 - a large handful of coriander, chopped
 - 500g minced pork
 - 125ml white or coconut vinegar
 - 2 cloves garlic, crushed
 - 2 tbsp brown sugar
 - 1 red chilli, finely sliced
 - To serve, plain rice and a bean salad (french, broad or edamame, or a mixture)
1. Mix the spices, pork and coriander in a bowl and make into about 16 meatballs. Chill.
 2. Heat the other ingredients in a small pan until the sugar has dissolved. Bring to the boil and simmer until slightly thickened. Leave to cool.
 3. When you are ready to eat, heat a little oil in a frying pan or wok and cook the meatballs, turning regularly, for about 15 minutes.



4. Serve warm with rice and a plain salad, drizzling the sauce sparingly over everything.

Cook's notes

- Try serving the meatballs in a large lettuce leaf with a little sauce, and eat with your hands.