

# Lion's Head Meatballs

## Ingredients

- 2 lbs pork shoulder
- 1 large green onion
- 1" ginger root
- 6 Tbsp cornstarch
- 2 Tbsp [light soy sauce](#)
- 2 Tbsp [Shaoxing wine](#)
- 1 Tbsp sugar
- 2 tsp freshly ground white pepper
- 2 tsp salt
- 3 eggs
- 4 Tbsp chicken and/or beef stock concentrate
- 3 Tbsp oyster sauce
- 2 Tbsp [dark soy sauce](#) (or [black vinegar](#))
- 1/2 tsp salt
- 2 large pieces [rock sugar](#)
- Napa cabbage leaves (optional)
- baby bok choy (optional)

## Directions

Cut the thick pieces of fat off the pork shoulder and place the fat in the freezer. Cut the pork meat into large chunk. Transfer to the bowl of a food processor and process until the meat has the consistency of paste. Transfer it to a large bowl.

Transfer the pork fat to a cutting board and finely dice it. Add it to the bowl containing the pork.

Cut and discard the root from the green onion and remove and discard the outer layer. Cut the onion, including leaves, into large chunks. Peel and quarter the ginger. Transfer the green onion, ginger and 1/3 cup of water to a mini chopper or mini blender and puree until combined. Add the cornstarch and blend again. Add the mixture to the bowl with the pork.

Add the light soy sauce, Shaoxing wine, sugar, white pepper, salt and eggs. Combine using your hands. Then take two chopsticks, hold them in one hand, and use them to stir the meat,

always on the same direction, for about five minutes, or until the mixture holds well together. Then take large chunks of the meat with your hand and throw them back into the bowl, four or five times.

Put a large saucepan filled with water to boil. Mix a little bit of cornstarch with some water in a small bowl, and fill a large bowl with cold or room temperature water.

Once the water is boiling, moisten your hands with the cornstarch water and grab enough of the pork mixture to fill your hand. Using your hand, shape into a large meatball and gently place in the boiling water. Repeat with the rest of the meat (you may need to do this in two stages). Gently boil meatballs for five minutes. Using a slotted spoon, transfer meatballs to the bowl with cold water.

Add a gallon of water to a large cooking pot and bring to a boil. Add the stock concentrate, the oyster sauce, soy sauce, salt and sugar. Using a slotted spoon, transfer the meatballs to the pot with the stock. Place napa cabbage leaves between meatballs, if using. Reduce heat to low and simmer, covered, for 90 minutes to four hours.

Place meatball in a bowl and pour some broth on it. Serve with a bok choy leaf, if using.

<http://www.marga.org/food/int/huaiyang/lion.html>