



Mama Meatballs by Charles Phan
Pair with PMV RRV Pinot

Ingredients

Sauce

- 1 pound coarsely ground pork shoulder
- 4 cups chicken stock
- ¼ cup oil
- ¼ cup minced garlic
- 1 tblsp red chile flakes
- 1 ½ teaspn annatto seeds ground
- 2 cups finely chopped shallots
- 2 cups finely diced yellow onion
- 1 cup stir fry sauce
- 1 cup ketchup
- 1 ½ cups lite soy sauce

Meatballs

- 3 pounds ground pork shoulder
- 1 ½ cups finely diced water chestnuts
- 1 cup yellow onion
- 1 cup diced shallots
- ½ cup diced scallions
- ½ cup fried shallots
- ¼ cup chopped cilantro
- 2 tspn kosher salt
- 2 tspn freshly ground black pepper
- 2 tblspn light soy sauce

Directions

1. To make the sauce, in a large, wide, high sided pot, combine pork and 2 cups chicken stock and bring to a boil over high heat. Decrease the heat so the liquid is at a steady simmer and simmer for 15 minutes. Remove any scum that forms on the surface. Remove from heat, let cool slightly, and transfer the mixture to a blender. Process until smooth. Set aside
2. Return the empty pot to the stove and add oil over medium heat. Add garlic and cook, stirring until lightly toasted. Add chile flakes and annatto and cook, stirring for 30 seconds. Add shallots and onions and stir about 5 minutes. Add stir fry sauce, ketchup and soy sauce, stir to combine. Pour in to the pork mixture and remaining 2 cups of stock.

3. Increase the heat to high bring the mixture to boil then decrease the heat until the mixture is at a steady simmer. Cook while stir occasionally for 10 minutes.
4. While the sauce is simmering, make the meatballs. In a large bowl, combine all of the ingredients. Using your hands gently but thoroughly mix the ingredients. Careful not to work the ingredients or the meatballs will toughen. Form the mixture into loosely packed balls about 2 inches in diameter. Add the meatballs to the simmering sauce. The meatballs can be crowded but should be below the surface of the sauce. Cook without stirring for 45 minutes. Do not let the liquid boil or the meatballs will break.
5. Remove from heat and serve right away

- Served at the Spring 2016 Wine club party with 2014 RRV / Bohemian

* Charles Phan Vietnamese Home Cooking