Japanese Chicken Meatballs

鶏つくね

• Ingredients (25 balls)

```
[For Meatballs]
½ lb. Ground Chicken
½ cup Minced Green Onion
¼ pack (3~4 oz.) Firm Tofu
1 Tbsp. Cooking Sake
¼ tsp. Salt
2 Tbsp. Corn Starch
1 tsp. Grated Ginger
1 Tbsp. Vegetable Oil
```

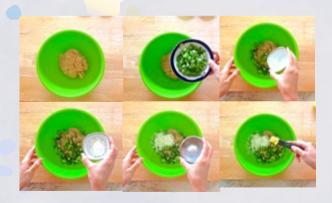
[For Sauce]2 tsp. Sugar2 Tbsp. Cooking Sake2 Tbsp. Mirin (Sweet Cooking Rice Wine)2 Tbsp. Soy Sauce

• Drain Tofu



Wrap ¼ pack (3~4 oz.) of washed firm tofu with paper towels and place on a plate. Put another plate on the tofu and place some weight like a bottle of water on top. Let it sit until you use it.

Mix



In a bowl, combine ½ lb. of ground chicken, ½ cup of minced green onion, 1 Tbsp. of cooking Sake, 2 Tbsp. of corn starch, ¼ tsp. of salt and 1 tsp. of grated ginger.



Add the drained tofu as crumbling and mix everything vigorously using your hand for at least 2 minutes until it is the texture of gruel.

Let it sit in the refrigerator until ready to cook.

Prepare Sauce



In a cup, combine 2 Tbsp. of cooking Sake, 2 tsp. of sugar, 2 Tbsp. of soy sauce and 2 Tbsp. of Mirin. Mix well and set aside.

Cook



Heat 1 Tbsp. of vegetable oil in a pan. Spoon the mixture and make into small ball shapes.

Cook over medium heat for 6 minutes. Flip halfway.



Repeat with the rest of the mixture.

• Dress with the sauce



Put all cooked meatballs back into the pan and drizzle with the sauce. Cook over low heat for 4 minute until the sauce covers all meatballs evenly and completely. Stir often to keep from burning.

Transfer to a dish. Also you can skewer the meatballs. This style is great for lunch box and for finger-food.

