

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. Sugar

2 Tbsp. Cooking Sake

2 Tbsp. Mirin (Sweet Cooking Rice Wine)

2 Tbsp. Soy Sauce

● Drain Tofu



Wrap $\frac{1}{4}$ 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 $\frac{1}{2}$ lb. of ground chicken, $\frac{1}{2}$ cup of minced green onion, 1 Tbsp. of cooking Sake, 2 Tbsp. of corn starch, $\frac{1}{4}$ 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.

