

Ring Cooking 真珠丸 Pearl shumai balls

Ingredients zairyo : Makes 16

- Sticky rice (mochigome) 3/4 cup (100g)
- 200g of ground pork
- 10cn of green onions (negi)
- 1 table spoon of starch (kafakuri)
- 1 tea spoon of ginger paste, pepper, sesame oil
- pinch of salt

Recipe :

1. Soak sticky rice for more than 3 hours.
2. Make ground pork balls.
3. Surround the balls with sticky rice.
4. Steam for 20 minutes on high heat.
5. Serve with vinegar soy sauce.

Chat Cooking Green beans 緑豆

Ingredients 材料 : Serves 4

- 300g of green beans
- 6~8 table spoons of brown sugar
- 5 1/2 cups of water

Recipe :

1. Soak the green beans overnight in 5 cups of water.
2. Cook the beans over low flame for 30 minutes.
3. Add sugar and cook for another 10 minutes or so until the beans pop and soften. Add water if necessary.