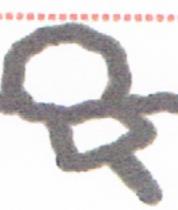
## Ring Cooking 真珠丸Pearl shumai balls



### Ingredients zairyo: Makes 16

- Sticky rice (mochigome) 3/4 cup (1009)
- 200g of ground pork
- 10cn of green onions (negi)
- 1 table spoon of starch (katakuri)
- 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 織豆



## 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.