


Misua Almondigas

Ingredients:

1 pack 100g  Misua Sticks
1/2 kilo ground pork
1 small onion, finely chopped
1 pc egg
1/2 tsp ground black peppercorn
1/8 cup all-purpose flour
2 tbsp patis (fish sauce), adjust to taste
8 cups pork broth
1 medium patola, peeled and sliced to 1 inch thick medallions
Salt and pepper to taste

Cooking Instructions:

1. To make the meatballs – In a mixing bowl, combine the ground pork, onion, egg, patis, black peppercorn and flour. Mix thoroughly until all ingredients are well blended. Using a tablespoon, scoop a heaping amount of the pork mixture and form a ball with your hands.
2. Boil pork broth. Drop meatball one at a time and continue cooking for 5 minutes. Add the sliced patola and keep boiling for 2 minutes. Season with fish sauce.
3. Add misua and simmer for another minute. Serve immediately.

