

## Asian-style Meatballs

You can use a combination of ground veal and ground pork, or all veal if you prefer.

¼ cup whole milk  
¼ cup fine dry bread crumbs  
¾ lb. ground veal  
¾ lb. ground pork  
1 large egg, lightly beaten  
½ cup (1 can) water chestnuts, drained and finely chopped  
¼ cup chopped cilantro  
1 tablespoon soy sauce

Preheat oven to 450 degrees.

Combine milk and breadcrumbs and stir until milk is absorbed. Add remaining ingredients and mix well with your hands (or put all ingredients in food processor and process until well combined).

Shape mixture into 1 ½ inch balls (about 3 tablespoons of the meat mixture) and place about a ½ inch apart in a 9-by-13 inch glass baking dish. Bake until cooked through – about 20 minutes. Serve with rice and optional dipping sauce.

Dipping Sauce:

4 Tablespoons soy sauce  
2 teaspoons sesame oil  
2 tablespoons lime juice  
2 teaspoons sugar