

## **Pork Meatball Bok Choy Soup**

### **Ingredients**

1 pound ground pork  
2 scallions, finely minced  
2 T. freshly grated ginger  
2 T. dry sherry  
2 T. reduced-sodium soy sauce  
1 T. finely minced garlic  
1 t. sesame oil  
1/4 t. white pepper

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8 cups chicken stock, preferably homemade  
2 cups bok choy, chopped  
1 T. reduced-sodium soy sauce  
8 oz. Chinese noodles  
chopped scallions for garnish

### **Directions**

Start by making the meatballs. Place all the ingredients above the dotted line in a large bowl. Mix until well combined with your hands. Cover the bowl and refrigerate for at least 30 minutes. In a large pot, bring the stock to a simmer. Reduce heat to low. Form meatballs by hand and drop them into hot broth. They should be about the size of golf balls. Cook for about 20 minutes. Add the noodles, bok choy, and soy sauce. Cook for an additional 3 minutes or until the noodles are tender. Top each bowl with chopped scallions.

The recipe makes about 20 meatballs and 4 hearty servings.