

HANDLEY PINOT GRIS

CHICKEN MEATBALLS WITH NUOC CHAM DIPPING SAUCE

1 pound ground dark meat chicken
1 egg
1/4 cup finely chopped fresh cilantro
1/4 cup finely chopped fresh basil
2 green onions, finely chopped

1 tablespoon toasted sesame oil
1 teaspoon salt
1 cup cornstarch
Vegetable oil

Stir together ground chicken, egg, cilantro, green onions, sesame oil, and salt until well blended.

Spread cornstarch in a shallow baking pan. With wet hands form chicken mixture into balls about the size of a walnut. With dry hands, roll balls in cornstarch. Heat oil about 1 inch deep in a heavy skillet over moderately high heat until hot but not smoking. Cook chicken balls in batches, not crowding the pan. Turn them over occasionally, until firm and golden, 2-3 minutes. Transfer to paper towels to drain. Serve with dipping sauce.

over please ← ←

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Nuoc Cham (Dipping Sauce)

2 tablespoons soy sauce
2 tablespoons fresh lime juice
1 tablespoon fish sauce

1 tablespoon brown sugar
1 sliced serrano or Thai chili

Mix all ingredients in a bowl.

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