



bit spicy

Thai Pork & Crab balls

This delicious recipe is very easy to prepare and cook and leftovers warm up very nicely! Add a few chillies if you fancy a bit more bite. Serve with a tangy sambal (find our recipe for pineapple & cucumber sambal [here](#)) or sweet chilli sauce. Serves 4 as starter or light meal, or make extra small ones as canapes!

- 500g pork mince
 - 200g tinned crab (or 2 tins), drained
 - 1 stalk lemongrass
 - 4 cloves garlic
 - 1 medium onion or 3 shallots
 - 50ml creamed coconut (put the rest of the carton in the freezer for another recipe!)
 - 1 tsp brown sugar
 - 2 tbsp fish sauce
 - 2 eggs, beaten
 - handful chopped coriander
 - 3 small chillies, finely chopped (optional)
 - 12 slim rings of butternut squash (avoiding the part with seeds!)
1. Blend the onion, garlic and lemongrass to make a paste.
 2. Add this to all the other ingredients except the butternut squash and combine well, adding a good grind of black pepper.
 3. Make 12 balls and chill until required.
 4. Place each ball on a piece of squash (this prevents it from sticking) and steam for 20-25 minutes.
 5. Serve warm as suggested above.