



Nich & Tricia Beebee  
Tosh, Rohan & Naomi  
please pray alongside us!



## Friends & Family,

Our main comfort food is Asian. We are learning more and more to make what we crave at home so when we are craving Vietnamese, we make these simple meatballs and wrap them in lettuce or seaweed with rice, sliced cucumbers, carrots or whatever we have in our fridge! They're a hit at potlucks too!

# Vietnamese Grilled Pork Meatballs

### Ingredients

1 pound pork (20% fat)  
2 tablespoons sugar  
2 teaspoons potato starch  
¼ teaspoon salt  
1.5 tsp baking powder  
1 tablespoon + 1 tsp water  
1 tablespoon fish sauce  
1 tablespoon oil  
2 teaspoons minced garlic

### Directions:

1. Combine and whisk all ingredients except the pork. You will notice bubbling.
2. Add pork and mix well.
3. Cover with plastic wrap and refrigerate overnight or freeze for 1 hour to make firm.
4. Form into desired shapes - we use a cookie scoop for mini meatballs.
5. Grill, steam or bake for 15-20 minutes then broil for 2 minutes to make crisp.

We pray this Christmas and New Year fills your life with joy, your heart with hope and our world with peace.

*"For to us a Child is born" - Isaiah 9:6*

with ♥,

Nich & Tricia, Naomi (almost 7!), Tosh (5), & Rohan (2)