

Recipe

Rice Balls Soup

By

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Preparation

Dough

2 cups rice flour

½ cup to ¾ cup of water

3 tbsp oil

1 tbsp sesame seeds (optional)

Mix all ingredients in a bowl until the dough is soft and easy to manipulate. If it is too dry, add a few more drops of water. If it is too wet, add a little more of rice flour. If you prefer, add dash of salt and sugar, or add some sesame seeds.

Stuffing

½ cup soy meat (small pieces)

1 tbsp black bean paste

1 tbsp water

½ tsp sugar

Soak soy meat in a small bowl for at least 15 minutes.

Rice Ball

Take 1 tablespoonful of dough and roll it into a ball. Flatten the ball and add ¼ teaspoonful of stuffing. Seal it and roll the dough into a ball on your palm. Makes about 20.

Soup

6 cups water

1.5-2 tsp salt

½ tsp white pepper

¼ cup chopped cilantro

¼ cup chopped celery

In a big pot, bring water to boil. Add the rice balls to boil and add some cilantro and chopped celery and cook for another 5 minutes.

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Hare Rama Hare Rama Rama Rama Hare Hare**