

LONGGANISA BALLS

by RoniB's Kitchen Recipe Collection

Ingredients

- 1 kilo mince pork
- 3/4 cup brown sugar 1 tsp fine salt
- 1/2 tsp Prague curing powder
- 1 tbsp paprika
- 1 tbsp garlic powder
- 1 tbsp ground black pepper
- 1 tbsp cane vinegar (cider vinegar can be used as substitute)
- 2 tbsp pineapple juice
- 1 tbsp tapioca powder or cornflour
- RoniB's Kitchen Hamonado Sauce (product coming soon)

Directions

1. Mix all ingredients in a bowl making sure all everything is mixed well
2. Oil hands then shape the mixture into balls.
3. Place in a container with lid and refrigerate overnight.
4. Heat oven to 180C.
5. Place parchment paper or baking paper on a baking tray.
6. Place the longganisa balls in rows making sure there is enough space between them.
7. Bake for 30-40 minutes or until cooked through.
8. Transfer balls in a mixing bowl and pour RoniB's Kitchen Hamonado Sauce (product coming soon), making sure they are well coated

Product



PREPARATION: 20MIN

COOKING: 15MIN

READY IN: 35MINS

Serving:

Insert toothpick in each ball and place on a serving platter.