

Japanese Style Fish Ball Soup

by Richard Drury

This is a very quick and easy recipe

4 servings

½ cup Kikkoman Hon Tsuyu (soup base)*

4 cups water

16 fish balls*

2 bundles bean thread noodles*

4 cups shredded cabbage

2 sliced green onions

Instructions

1. Place soup base, water, and fish balls in pot and bring to boil until fish balls are hot (This may take over 5 minutes if frozen. I use a thermometer to bring them 160°F.)
2. Add bean thread noodles. Cook 2 minutes.
3. Add cabbage. Cook until it turns bright green (about 1 minute).
4. Serve garnished with green onions.

* These items can be found at an oriental market.

Suggested: Ranch 99 in Concord or Elk Grove
Country Square Market in Vacaville
County Market in Antioch