

COOL CLIMATE CHARDONNAY CONNECTION

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Green Curry Meatballs with Coconut – Chef Michael Olson



Ingredients

- 1 lb (454g) ground pork
- ½ C (125 mL) breadcrumb
- 1 egg
- ½ C (125 mL) unsweetened desiccated coconut
- 2 T (30 mL) green curry paste (available at Asian grocery stores)
- 14 oz. (400 mL) coconut milk
- 1 C (250 mL) green beans, bite size pieces
- ½ C (125 mL) red bell pepper, bite size pieces
- ½ C (125 mL) carrot, peeled, cut into bite size pieces
- 1 t (5 mL) salt
- ¼ C (60 mL) fresh cilantro leaves, loose packed
- ½ lime
- Steamed Jasmine rice

Directions

- In a large bowl, blend together pork, breadcrumb, egg, coconut, and fish sauce. Cover and set in fridge 20 minutes.
- Using a casserole, heat the oil and curry paste over medium high heat for 2-3 minutes. Add the coconut milk and stir to blend.
- Add the green beans, red pepper, and carrot. Bring to a simmer.
- Using a small portion scoop (or by hand), shape the meatballs and add to the simmering liquid. Cover and simmer in the sauce 25 minutes.
- Test one of the meatballs for doneness, there should not be any pink and they will be firm to the touch.
- Serve with steamed jasmine rice and fresh cilantro.

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About Chef Michael Olson

MICHAEL OLSON is a chef, educator, vintage deli slicer collector, BBQ aficionado, and bon vivant. He lives in the Niagara region of Ontario with his wife, Anna. He is a constant and enthusiastic student of food in addition to his role as a professor at the Niagara College Canadian Food and Wine Institute. He has been recognized for his contributions to the Canadian culinary scene and has co-authored three bestselling cookbooks: *Living High Off The Hog*, *Inn On The Twenty Cookbook* and *Anna and Michael Olson Cook at Home*.

Cookbook synopsis:

Living High Off The Hog is a carnivore's love letter to one of the most versatile, affordable and tasty types of meat: pork. Michael Olson shares his wealth of knowledge and over 100 of his favorite pork recipes- from Bacon Okonomiyaki and Schnitzel to low-and-slow BBQ. With Michael's expert guidance, sense of humor and warm encouragement, you'll find recipes and learn techniques to cook familiar classics, as well as expand beyond your regular repertoire with exciting new ideas for all cuts of pork. It has been shortlisted in the Taste Canada Cookbook Awards for 2020.

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