



"Here is my delicious recipe for the easiest appetiser in the world," says Karen Martyn of Daw Park, SA. "I usually make a whole batch, freeze them and bring them out whenever guests pop around for a drink. Years ago at a barbecue I tried them, and asked for the recipe. I copied it then from a handwritten recipe and have been handing it out ever since!"

Karen loves the fact that the chicken balls are baked – so much healthier (and easier) than frying – and says it's important to use the non-stick mini muffin pans so that they turn out perfectly.

Thai Chicken Balls

Makes 24. Preparation 10 mins.
Cooking 15 mins.

500g chicken mince
¼ cup (60ml) oyster sauce
2 cloves garlic, crushed
1 tablespoon self-raising flour
1 tablespoon fish sauce
½ cup finely chopped fresh coriander leaves
⅔ cup (160ml) coconut milk
soy sauce and sliced chillies, or sweet chilli sauce, for serving

- 1 Preheat the oven to moderately hot (200°C/180°C fan-forced). Grease two 12-hole, non-stick mini muffin pans (1 tablespoon/20ml capacity).
 - 2 Combine chicken mince, oyster sauce, garlic, flour, fish sauce, coriander and coconut milk in a large bowl. Place rounded tablespoons of mixture into prepared pans. Bake in a moderately hot oven for about 15 minutes or until cooked through.
 - 3 Turn chicken balls out and serve hot with combined soy sauce and chillies or sweet chilli sauce.
- Suitable to freeze. Not suitable to microwave.

