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Asian Meat Loaft



Ingredients

1/2 cup finely chopped carrots
1 cup finely chopped sweet ham
3 tbsp. minced green bell pepper
3 tbsp. minced red bell pepper
1/3 cup sweet pickle relish
1/4 cup raisins
3 whole eggs
1/2 cup grated cheddar cheese
dash of liquid seasoning
salt & pepper, to taste
1 tbsp. cornstarch
slices (wedges) of hard-cooked eggs
slices (wedges) of Vienna sausage
aluminum foil

Preparation

1. Prepare a steamer and set aside.
2. In a bowl, combine all the ingredients and mix until well blended.
3. Divide the mixture depending on how many you want to make.
4. Spread and flatten the mixture onto the center of each foil, divide the slices of hard cook eggs and Vienna sausages.
5. Place each slices at the center of each mixture. Hold the foil onto your hand and roll until the ends of the mixture covers the eggs and sausages. Alternatively, by holding each ends of the foil, roll the mixture back and forth until it covers the slices of eggs and sausages in the center.
6. Finally, roll the aluminum foil into a tightly packed log about 1" to 2" in diameter, sealing on both ends. Repeat with the remaining pork mixture.
7. Place the embutido in a steamer and steam for an hour.
8. Let it cool and slice into rings. Serve with your favorite sauces.

Cooks Note