

Har Gow

Ingredients

- 8 oz Shrimp (peeled, deveined, chopped)
- 1 t Oyster Sauce
- 2 T Vegetable Oil
- 1/4 t White Pepper
- 1 t Sesame Oil
- 1/4 t Salt
- 1 t Sugar
- 1/2 t Ginger (grated)
- 1/4 c Bamboo Shoots (finely chopped)
- 1 c Wheat Starch
- 1/2 c Cornstarch
- 1 1/4 c Water (boiling)

Instructions

1. Mix shrimp, oyster sauce, 1 tablespoon vegetable oil, white pepper, sesame oil, salt, sugar and ginger together; whip in one direction for a few minutes until the mixture starts to look sticky. Now add the chopped bamboo shoots, and mix everything together. Cover and refrigerate while preparing the dough.
2. Mix the wheat starch and cornstarch in a mixing bowl. Slowly add in the boiling water, while stirring rapidly. Now add in 1 tablespoon oil and continue to stir. Knead the dough for a couple of minutes, until it turns into a smooth dough ball.
3. Roll the dough into a long cylinder, and divide it into 18 equal pieces. Cover the dough pieces with a damp paper towel.
4. Turn on the stove to pre-boil the water in the

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steamer. Take one piece of dough and roll it into a 3-inch diameter circle. Add a spoonful of filling and fold the dumpling in half then pleat with your finger on top. Continue assembling until all the dumplings are made.

5. Once the water in the steamer is boiled, steam the shrimp dumplings for 6 minutes using high heat and serve hot. Make sure that they each have an inch and a half to expand during the cooking process.