

Steamed Pigs In A Blanket

Ingredients

2 c Flour
1 c Cake Flour
6 T Sugar
2 1/4 t Yeast
3/4 t Kosher Salt
1 c Warm Water
1/2 c Green Onions (chopped)
2 T Vegetable Oil
10 Chinese Sausages

Instructions

1. In a measuring cup add the warm water and yeast, mix well and let it sit for 5 minutes.
2. In a bowl of an electric mixer with dough hook attachment, whisk together the two flours, sugar, and salt. Form a well in the center and pour in the water with yeast, green onions and oil.
3. Turn the machine onto low and knead for 10 to 12 minutes, until the dough is smooth and slightly sticky. Add additional flour until the dough cleans the sides of the bowl.
4. Transfer the dough to a bowl sprayed with cooking spray. Turn the dough to coat with oil and cover the bowl with plastic wrap. Allow to rise at room temperature for 2 hours, or until doubled in size.
5. Line steamer baskets with parchment paper. Poke

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holes in the parchment paper so the steam can rise through. Set aside.

5.Divide the dough into 10 pieces. Roll each piece of dough into a long snake and wrap tightly around each link of Chinese sausage. Place the piggies in the prepared steamer baskets 1 1/2 to 2 inches apart. Cover the baskets and let rise again for 30 to 40 more minutes, until slightly risen and puffy.

6.Bring the pot of water to a boil over high heat. Reduce the heat to medium-high, place the steamer over it and steam the buns until light and fluffy and the sausage is cooked through with an internal temp of at least 165 degrees F, 15 to 20 minutes.

7.Turn the heat off under the buns and allow them to sit, covered, for 10 minutes before uncovering

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and removing. Let cool slightly and serve with mustard.