

Siu Mai

Ingredients

1/2 lb Pork (ground)	1/2 lb Shrimp (finely chopped)
1/4 t Salt	1 t Cornstarch (plus 1 tablespoon)
1/2 t Vegetable Oil	2 T Chicken Broth
1 T Rice Wine	2 t Soy Sauce
1 t Fish Sauce	1 t Sesame Oil
1/2 t White Pepper	1/2 t Sugar
1 Green Onion (chopped)	1 Ginger (1-inch, grated)
2 Shiitake Mushrooms (rehydrated,	chopped)
1 Egg	24 Wrappers (siu mai or wonton)

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Instructions

1. Place chopped shrimp in a medium mixing bowl. Add in 1 teaspoon of cornstarch and $\frac{1}{4}$ teaspoon of salt and mix well. Squeeze and mix with your hands, then throw it against the mixing bowl until it resembles a paste-like consistency. Place bowl in fridge.
2. Place pork in a large mixing bowl. Add 1 tablespoon cornstarch, $\frac{1}{2}$ teaspoon white pepper, $\frac{1}{2}$ teaspoon sugar, 1 tablespoon rice wine, 2 teaspoons soy sauce, 1 teaspoon fish sauce, 1 teaspoon sesame oil, and 2 tablespoons chicken broth. Squeeze and mix with your hands, then throw it against the mixing bowl until it resembles a paste-like consistency. Place bowl in fridge.
3. Add green onions, mushrooms, ginger, egg, and shrimp paste into pork. Squeeze and mix the ingredients with your hands until blended. Throw the paste against the mixing bowl.
4. Place a wrapper on one hand. Scoop roughly $\frac{3}{4}$ - 1 tablespoon of mixed paste on the wrapper with a butter knife. Then, squeeze it into a cylinder shape with an open top.
5. Fill steamer pot with water and set on high heat. Place a parchment liner into a

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steamer, then place the siu mai on the liner. Close the steamer lid. Steam the siu mai on high heat for 10 – 12 minutes on the stovetop. Serve immediately.