

Chicken Bao Filling

Ingredients

2 T Vegetable Oil	1/3 c Shallots (chopped)
2 Dried Shiitake Mushrooms (soaked)	and chopped)
1/2 t Salt (plus 2 pinches)	1/4 t White Pepper
1/2 t Sugar	1 t Soy Sauce
1 1/2 t Oyster Sauce	1 1/2 t Sesame Oil
2 t Cornstarch	6 oz Chicken Thighs (coarsely
chopped)	1/4 c Cilantro (chopped)
1 1/2 t Ginger (grated)	1/4 c Green Onions (chopped)
1 Egg	1 t Rice Wine

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Instructions

1.Heat the oil in a skillet over medium heat. Add the shallot, and cook for 6 to 8 minutes, stirring frequently, until they start to caramelize. Add the mushroom, sprinkle in 2 pinches of salt, and cook for 1 to 2 minutes, until fragrant. Remove from the heat, stir in the green onions. Set aside to cool completely.

2.In a large bowl, combine together the cooled vegetables, chicken, cilantro, and ginger. Stir together, making sure the ingredients are combined.

3.Add 1/2 teaspoon salt, pepper, sugar, soy sauce, oyster sauce, sesame oil, cornstarch, rice wine, and egg. Stir, fold, and mash everything together into a cohesive mixture.

4.Cover the filling with plastic wrap and set aside for 30 minutes, or refrigerate overnight, returning it to room temperature before assembling the bao.