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Steamed Cantonese Pork Shu Mai

Prep Time: 45 Minutes

Cooking Time: 11 Minutes

Serves 12

Ingredients:

- 20 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 3 each Eggs , lightly beaten
- 1 lb. Ground Pork
- 1/2 cup Oyster Mushrooms , minced
- 1/2 cup Red Pepper , minced
- 1/4 cup Scallions , finely sliced
- 4 cloves Garlic , minced
- 1 Tbsp. Dark Soy Sauce
- Carrot , small dice , as needed
- Scallions , thinly sliced , as needed
- 3 cups Sweet Soy Sesame Sauce , see related recipe

Directions:

1. Cut 2 ¼" rounds out of each tortilla, making 60 rounds. To create the dumpling cups, dip your fingers into the egg wash, then, working on a flat surface, fold up and crimp the edges of the tortilla rounds in close succession until a cup has formed. Place the dumpling cups on a parchment lined baking tray and refrigerate for at least 5 minutes.
2. Meanwhile, mix together the pork, mushrooms, red pepper, scallions, garlic, and dark soy sauce until well combined.
3. Once the dumpling cups have set up, place 2 tsp. of the mixture into the center of each tortilla cup. Reserve refrigerated.
4. To serve: Steam five dumplings for 11 minutes or until cooked through. Garnish with carrots and scallions and serve with 2 oz. of Sweet Soy Sesame Sauce.



Recipes

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Sweet Soy & Sesame Sauce

Prep Time: 5 Minutes

Serves 1

Ingredients:

2 cups Soy Sauce

1/2 cup Sweet Soy Sauce

3 Tbsp. Sesame Oil

1 tsp. Ginger , grated

1/4 cup Honey

Directions:

1. Combine all ingredients in a bowl and whisk until well combined. Reserve refrigerated.