



Creamy Shrimp Shu Mai

Prep time: Cook Time: Servings: 36

Appetizers, Cream Cheese

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Hot Sauce			1/tsp
Green Onion		Chopped	1/Bunch
Cream Cheese		Softened	8/Ounces
Water			1/2/Cup
Soy Sauce			1/Tbsp
Frozen Shrimp		Peeled and Deveined	12/Ounces
Wonton Wrappers			3/Dozen
Corn Starch			1 /Tbsp
Garlic			2/cloves
White Pepper			1/2/tsp
Fresh Ginger		Minced	1/Tbsp

Instructions

1. Place all of the ingredients into a food processor, and pulse to combine all of the ingredients.
2. Mix the water with the cornstarch, and brush onto the wonton wrapper.
3. Place a tablespoon of filling onto the wrapper, and gather up the sides of the wrapper to form a little purse. Repeat with remaining wrappers.
4. In a nonstick sauté pan with a lid, place the Shu Mai in the pan over medium high heat with pan spray for one minute.
5. Add ¼ cup of water to the pan and cover with the lid.
6. Steam the Shu Mai for 3 minutes to cook through. Remove from pan and serve with dipping sauce.

