



Steamed Cantonese Pork Shu Mai

Prep time: 45 Cook Time: 11 Servings: 12

Asian,Appetizers/Sides/Snacks,Entrees,Grill- Ready Tortillas,Catering,Casual Dining

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6.5" Grill-Ready™ Par-Baked Flour Tortillas	09301		20 Each
Eggs		lightly beaten	3 Each
Ground Pork			1 Lbs.
Oyster Mushrooms		minced	1/2 cup
Red Pepper		minced	1/2 cup
Scallions		finely sliced	1/4 cup
Garlic		minced	4 cloves
Dark Soy Sauce			1 Tbsp.
Carrot		small dice	As Needed
Scallions		thinly sliced	As Needed
Sweet Soy & Sesame Sauce			3 cup



Instructions

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.



Sweet Soy & Sesame Sauce

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Soy Sauce			2 cup
Sweet Soy Sauce			1/2 cup
Sesame Oil			3 Tbsp.
Ginger		grated	1 tsp.
Honey			1/4 cup

Instructions

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

