

# Shao Mai

Makes about 36

## Ingredients for Filling

Pork, Ground	8 Ounces
Shrimp, Minced	6 Ounces
Mushrooms, Diced (Rehydrated)	1/4 cup
Scallions, Minced	1/4 Cup
Grated Ginger	1/2 Teaspoon
Shaoxing Wine	1 Tablespoon
Soy Sauce	1 Teaspoon
Sugar	1 Teaspoon
Sesame Oil	1 Teaspoon
Cornstarch	2 Teaspoons

## Shao Mai Wrapper

36 (approximately)

## Directions:

Thoroughly combine all filling ingredients, stirring vigorously in one direction until the mixture becomes sticky.

Put 2 or 3 Teaspoons of filling on a wrapper and form into a cup shape, allowing the sides to form irregular pleats. Flatten the bottoms and gently squeeze the middle of the dumpling to form a slight “waist”.

Place in a steamer on either napa cabbage leaves or parchment paper and steam vigorously for about ten minutes.

Serve with either Chili Oil or Sweetened Soy Sauce.