

Shanghai Sweet Rice Siu Mai

Makes about 50 dumplings

4 – 6 dried black mushrooms

Seasonings

1 tablespoon soy sauce

1 tablespoon oyster-flavored sauce

2 teaspoons dark soy sauce

2 teaspoons sesame oil

½ teaspoon sugar

Filling

2 tablespoons cooking oil

¼ pound ground pork

¼ cup finely chopped smoked ham

2 cups cooked glutinous rice, room temperature

¼ cup finely chopped bamboo shoots

¼ cup finely chopped water chestnuts

1 green onion, finely chopped

1 package (16 oz) siu mai wrappers

¼ cup frozen peas, thawed

Cabbage leaves (optional)

Soak mushrooms in enough warm water to cover until softened, about 20 minutes. Drain; discard stems and finely chop caps. Combine seasonings in a small bowl; set aside.

To prepare filling: Heat a wok or stir-fry pan over medium-high heat until hot. Add oil, swirling to coat sides. Add ground pork and ham; stir fry until pork is crumbly and cooked through, about 2 minutes. Add mushrooms, rice, bamboo shoots, water chestnuts, green onion and seasonings. Cook, stirring, until heated through, about 1 minute. Remove from pan; let cool.

Place 1 tablespoon rice mixture in center of wrapper. (Keep remaining wrappers covered with a damp cloth to prevent them from drying out.) Gather up wrapper around filling, pleating it as you go to form an open pouch. Carefully squeeze sides of dumpling about halfway up to give dumpling a “waist”. Center a pea on top of filling. Repeat with remaining ingredients, keeping formed dumplings covered with a damp kitchen cloth.

Line a bamboo steamer with cabbage leaves or parchment paper. Place as many dumplings in the steamer as will fit without touching each other. Cover and steam dumplings until wrappers are cooked and tender to the touch, about 4 minutes. Repeat with remaining dumplings. Serve with classic dim sum accompaniments such as hot mustard, chili paste and soy sauce.

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