

Shanghai Sticky Rice Siu Mai

July

Makes about 60 dumplings

4 to 6 dried black mushrooms

Seasonings

- 1 tbsp soy sauce
- 1 tbsp oyster-flavored sauce
- 2 tsp dark soy sauce
- 2 tsp sesame oil
- ½ tsp sugar

Dipping Sauce:

- 3 tbsp soy sauce
- 1 tbsp aged vinegar
- 2 tsp Chinese prepared mustard
- 1 tsp sesame oil

Filling

- 1 tbsp vegetable oil
- ¼ lb 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, trimmed and finely chopped

One 16 ounce package siu mai wrappers

- ¼ cup frozen peas, thawed
- Cabbage leaves (optional)

In a medium bowl, soak mushrooms in enough warm water to cover. Soak until softened, about 20 minutes. Drain mushrooms; discard stems and finely chop caps. Set aside.

Combine seasonings in a small bowl. Stir until sugar is dissolved. Set aside.

Combine dipping sauce ingredients in a small bowl; set aside.

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

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

Prepare a wok for steaming. Line a bamboo steamer with cabbage leaves or parchment paper. Place as many dumplings in steamer as will fit without crowding. Cover and steam dumplings until wrappers are cooked and tender to the touch, 3 to 4 minutes. Cook remaining dumplings. Serve with dipping sauce.

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