

Steamed Cabbage Meat Pillows

Makes 4 - 6 servings

Ingredients

3 oz shrimp, shelled, deveined, and finely chopped
3 oz boneless, skinless chicken, finely chopped
4 dried black mushrooms, soaked and chopped
2 tablespoons dried shrimp, soaked and finely chopped
1 tablespoon chopped cilantro
4 pieces napa cabbage leaves

Marinade

2 tablespoons soy sauce
2 teaspoons rice wine
1 teaspoon cornstarch
¼ teaspoon white pepper

Sauce

1/3 cup soup stock
1 tablespoon oyster-flavored sauce
2 teaspoons rice wine
½ teaspoon sugar

½ teaspoon cornstarch, dissolved in 1 teaspoon water

1. Combine shrimp, chicken, mushrooms, dried shrimp, cilantro, and marinade ingredients in a bowl; stir to coat. Let stand 10 minutes. Combine sauce ingredients in a saucepan; set aside.
2. Bring a pot of water to a boil. Add cabbage; cook 2 minutes. Remove, drain and pat dry. Place 1/4 cup shrimp mixture in center of a cabbage leaf. Fold corners to form a square shape. Repeat with remaining cabbage leaves and shrimp mixture. Arrange cabbage pillows in a heat-proof dish. Prepare a wok for steaming. Add cabbage pillows; steam 10 minutes or until done. Remove pillows to a serving plate.
3. Bring sauce ingredients to a boil. Add cornstarch solution; cook, stirring, until sauce thickens. Pour sauce over cabbage pillows and serve.