

SU MAI - An adaptation of a classical Dim-Sum recipe



INGREDIENTS

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| 1½ lbs ground chicken | 3 tbsp water |
| 6 each garlic cloves -- minced | 3 tbsp soy sauce -- kikkoman or equivalent |
| 3 each scallions -- minced | 2 tbsp oyster sauce |
| 2 tbsp cilantro leaves -- finely chopped | 1 tbsp brown sugar |
| 8 oz canned waterchestnut -- drained,
finely chopped | 1 lb won-ton wrappers -- approx. 70 pieces |
| 1 each egg -- beaten | 1 lime -- quartered |

DIRECTIONS

In a large mixing bowl combine all ingredients except wrappers and lime. Work mixture thoroughly until completely mixed. The ground chicken should be a smooth consistency, this may take 5 minutes or so of vigorous mixing. An electric stand mixer may be used for this at 30% power.

(cooking directions continued on card 2)

CARD 1 OF 2

SU MAI - An adaptation of a classical Dim-Sum recipe (cont.)



DIRECTIONS (cont.)

Open won-ton wrappers and cover with a damp paper towel to prevent drying. Place a tablespoon of the mixture in the center of the wrapper, and bring the corners together so that just a small portion of the meat mixture shows. Place finished dumplings in a shallow baking dish and cover immediately with a damp paper towel and plastic wrap.

The steaming of the dumpling works best with a steam oven, or countertop steamer set on 100% power for 5-6 minutes. If no steamer is available, boil 2 cups of water in the bottom of a wok outfitted with a bamboo steamer. Place the dumplings in the steamer basket so that they do not touch, and steam 10-12 minutes, or until filling is cooked completely.

CARD 2 OF 2