

Pork Shu Mai

Search:

- [Chinese](#)
- [Dinner](#)
- [Pork](#)
- [Recipes](#)

Pork Shu Mai

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Pork Shu Mai



Rate this recipe

1 person is cooking this [Count me in](#)

Celebrate Chinese New Year with homemade Pork Shu Mai.

Ingredients

- 250g free range pork mince
- 200g [prawn](#) mince
- 1 tsp salt
- 2 tsp sugar
- 1/3 tbsp black pepper
- 3 tbsp potato starch
- 2 tbsp sesame oil
- 3 tbsp chopped shiitake mushrooms
- Wonton skin wrapper (Asian food grocer)

Method

Dumpling Filling

Combine all ingredients except for the wrapper, mixing well. Place one tablespoon of the mixture in the centre of a wrapper. (Keep remaining wrappers covered with a damp towel to prevent them from

Pork Shu Mai

drying out).

Gather up the wrapper around the filling, pleating it as you go to form an open-topped pouch. Carefully squeeze the sides of the dumpling about halfway up to give the dumpling a 'waist'.

Wack the bottom of the dumpling on the counter so that it will stand up.

Centre an edamame bean/pea/carrot over the top of the dumpling. Repeat with the remaining dumplings, keeping the formed dumplings covered with a damp cloth while filling the remaining wrappers.

Steaming the dumplings

Pour enough water into a wok to reach about five cm up the sides and bring to a boil.

Line the inside of a bamboo steamer with cabbage leaves or parchment paper and set it over the water (the steamer shouldn't touch the water).

Place as many dumplings in the steamer as will fit without touching each other.

Steam the dumplings until the wrapper is cooked and tender to the touch, three to four minutes.

Serve with classic dim sum accoutrements like chilli paste and soy sauce if you like.

Tip: Serve with Oolong tea, such as Iron Buddha, to break down the fats.

Browse more [dinner ideas](#) or connect with us on [Pinterest!](#)

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```