

## Shumai

### Oriental Inspired February at From My Carolina Home

- 15-16 won-ton wrappers
- 4 ounces ground pork
- 1 egg
- 1 tablespoon oyster sauce
- 1 tablespoon grated carrot
- 1/2 teaspoon onion powder
- 2-3 chopped green onions
- Optional - 1/2 teaspoon five-spice powder or 1 teaspoon sirracha sauce



Using a round biscuit cutter, cut the won-ton wrappers into rounds and set aside under a moist paper towel to keep them from drying out.

Place ground pork and egg in a food processor or blender, process until smooth. Add oyster sauce, carrot, onion powder and mix well. Add optional ingredients if you like. Spoon small teaspoon of filling into middle of won-ton round, moisten the edge with water and pinch five pleats into the edge creating a little bowl shape. Place in steamer basket. Repeat for all wrappers using all the filling. Top with chopped green onion.

Steam for 20-25 minutes until temperature reaches 170-180 degrees. Serve with rice and steamed vegetables.

©From My Carolina Home, 2018