



Yield 1X:	30.25	oz	Allergens: Fish, shellfish, gluten, onions
Portion:	1	oz	
Portions:	30.3		
Shelf life:	Freeze		
Date:	10.17.22		

### Seafood Siu Mai

Prep Recipe Ingredient	1 X		2 X		3 X	
	lb	oz/each	lb	oz/each	lb	oz/each
Black cod, ground finely		10.00	1	4.00	1	14.00
Sugar (teaspoons)		1.25		2.50		3.75
White pepper (teaspoons)		0.25		0.50		0.75
Cornstarch (teaspoons)		2.00		4.00		6.00
Shaoxing wine		0.50		1.00		1.50
Light soy sauce		0.50		1.00		1.50
Dark soy sauce		0.25		0.50		0.75
Toasted sesame oil (teaspoons)		1.00		2.00		3.00
P&D shrimp, chopped finely		8.00	1		1	8.00
Salt (teaspoons)		0.25		0.50		0.75
Canola oil (teaspoons)		0.50		1.00		1.50
Dried shiitake mushrooms, rehydrated		0.75		1.50		2.25
Ginger, minced (teaspoons)		1.00		2.00		3.00
Scallions, minced (each)		2.00		4.00		6.00
Oyster sauce (teaspoons)		2.00		4.00		6.00
Siu mai wrappers or won ton wrappers		30.00		60.00		90.00

Mix the ground black cod with all the marinade ingredients down to the shrimp. Stir until it becomes a uniform paste. In a separate bowl, mix the chopped shrimp with salt and oil and mix well. Refrigerate both.

Remove the stems, then finely chop the shiitake mushrooms. Combine with the pork and shrimp mixtures, along with the ginger and scallions. Add the oyster sauce to the bowl, and stir until the mixture is smooth and sticky.

Place 1 oz. of the mixture into the center of each wrapper, spread out to cover the wrapper, then pleat. Lightly brush the bottom of your already boiling steamer with canola, or use non-stick spray and add the siu mai. Steam for 12 minutes. Serve, or cool and freeze.