

## Steamed Meat Rolls with Cabbage Recipe

**Ingredients:** Serves 4

400g ground pork  
2 shiitake mushrooms  
1 tablespoon dried shrimps  
½ tablespoon chopped scallion  
1 teaspoon ginger juice  
1 pile pressed bean curd sheets (10 pieces)  
½ teaspoon baking soda  
6 stalks green cabbage (seow pai chye)

**Seasonings A:**

1 tablespoon soy sauce  
¼ teaspoon salt  
a pinch of pepper  
1 teaspoon cornstarch  
3 tablespoons water  
a little sesame oil

**Seasonings B:**

½ tablespoon soy sauce  
a pinch of salt  
⅔ cup water  
½ teaspoon cornstarch  
a few drops of sesame oil

**Method:**

Chop the pork for a while. Soak shiitake mushrooms to soft, chop it. Soak dried shrimps, trim off the hard shells, then chop it. Mix pork with seasonings A. Add shiitake mushrooms, dried shrimps, scallion and ginger juice, mix evenly again. Bring 4 cups of water to a boil, add baking soda in, turn off the heat. Soak bean curd sheet in soda water. Remove when bean curd sheet turn soft and the color turn lighter. Rinse with clear water gently, remove. Put meat on bean curd sheet, roll and fold to make a egg roll shape. Arrange on a plate (edge side down). Pour 4 tablespoons of water and 1 tablespoon of soy sauce over meat rolls, steam for 20 minutes until done. Trim green cabbage, stir-fry with a little of oil, season with salt, arrange on the serving plate with meat rolls. Boil seasonings B, pour over meat rolls.

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