

delicious dish

Crispy Beef and Shumai Grocery, Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
shumai dim sum dumplings	<p>About 1 lb ground chicken, ground pork or whole shrimp (shell, tail and vein removed) or a combination</p> <p>*For vegetarian, see recipe</p> <p>3-4 shiitake mushrooms, fresh or dried (rehydrated in hot water if dried)</p> <p>2 green onions</p> <p>Fresh ginger</p> <p>20-24 round (or square) egg dumpling/wonton wrappers (try to get ones that are about 3-3 ½ inches wide)</p>	<p>Shaoxing wine or mirin</p> <p>Light soy or tamari</p> <p>Sesame oil</p> <p>Sugar</p> <p>Cornstarch</p> <p>White pepper</p> <p>Oyster sauce or vegetarian oyster sauce</p> <p>Plain vinegar</p> <p>Hot chili sauce, any</p>	<p>Steamer basket</p> <p>Parchment paper or large fry pan</p> <p>Mixing bowl</p>	Have all ingredients ready
sweet and sticky crispy Beijing beef	<p>1½-2 lb of steak</p> <p>Fresh ginger</p> <p>1 egg white</p> <p>1 red pepper</p> <p>1 long red chili pepper or banana pepper</p> <p>1 small onion</p> <p>4-5 cloves garlic</p> <p>3 green onions</p>	<p>Baking soda</p> <p>White pepper</p> <p>Soy sauce or tamari</p> <p>Cornstarch</p> <p>Sugar</p> <p>Hoisin</p> <p>Rice vinegar</p> <p>Shaoxing wine or mirin</p> <p>Oil for frying (sunflower, canola or grapeseed)</p> <p>Toasted sesame seeds</p>	Wok or fry pan	Have all ingredients ready