Pork Siomai (Steamed Pork Dumpling)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 kilo ground pork (not lean)
- 1/2 cup diced shrimp (raw)

- 1 tbsp onion powder
- 1 tsp garlic powder
- 1 medium size egg
- 2 tbsp cornstarch
- 2 tbsp sesame oil
- salt and pepper to taste
- wanton wrappers

Instructions

1. Mix all ingredients until well incorporated.
2. Spoon about a tablespoon of mixture over the wrapper.
3. Pull up the corners as your palm slightly shapes the dumpling. Place it down the board to flatten the bottom, lightly tapping it down while revolving.
4. Arrange side by side in a bamboo steamer lined with some napa cabbage and

steam for 15 - 20 minutes.

5. Serve with soy sauce and calamansi (lime will do) dipping sauce with some chilli garlic paste.