

# House on Kahl Road Cookbook Recipe

## Spinach Shao Mai

|       |  |          |                               |
|-------|--|----------|-------------------------------|
| 1 1/4 | cup spinach (8-10 ounce frozen package)        | 2        | teaspoon rice wine, or sherry |
| 4     | ounces fresh mushrooms, minced                 | 1        | teaspoon soy sauce            |
| 6     | ounces. ground pork or turkey                  | 1/2      | teaspoon salt                 |
| 2     | tablespoon minced green onion; white part only | 1/8      | teaspoon pepper               |
| 2     | teaspoon minced, pared, fresh ginger root      | 20 to 24 | wonton skins, 3 inch squares  |

1. Cook spinach according to directions on package or boil fresh spinach in 1 cup salt water for 10 minutes.
2. Squeeze spinach to remove excess moisture; chop finely.
3. Combine all ingredients, except skins and water; stir to mix thoroughly.
4. Lay a wonton skin on outstretched fingers of one hand.
5. Place about one tablespoon filling in center, spreading slightly.
6. Gather all four corners of skin upward around filling. Press together straight edges to form pocket. Pinch and twist to express any air in pocket.
7. Flatten bottom slightly so it will stand upright. Repeat until all filling is used.
8. In steamer: Arrange dumplings in single layer on heat proof place that will fit into steamer. Be careful not to over crowd.
9. Steam covered, over medium heat 20 minutes.
10. Add boiling water as needed. Makes 20 to 24.

