



Hawaiian Pork Hash

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

25

Description

Very popular Hawaiian pupu you can even get pork hash at the 711 here My recipe is better it includes shrimp

Ingredients

- - ¼ pound ground pork - ¼ pound shrimp - peeled
- deveined and minced to a paste - 1 egg white - 2 tablespoons chopped water chestnuts - 2 tablespoons chopped green onion - 2 tablespoons cornstarch - 2 teaspoons soy sauce - 1 teaspoon white sugar - 1 teaspoon minced garlic - 1 teaspoon oyster sauce - ¼ teaspoon salt - ¼ teaspoon ground black pepper - ¼ teaspoon sesame oil - 1 (14 ounce) package round dumpling skins

Instructions

1. In a medium bowl
2. mix together the ground pork
3. shrimp
4. egg white
5. water chestnuts
6. green onion
7. cornstarch
8. soy sauce
9. sugar
10. garlic
11. oyster sauce
12. salt
13. pepper
14. and sesame oil. Place about 1 tablespoon of this filling onto the center of each dumpling wrapper
15. and bring the sides up to the top. Do not seal the top
16. as these dumplings are left open. Place dumplings in a steamer. Set the steamer basket over a pan or wok of boiling water. Steam for 30 minutes.