
"Spam Siu" Bao

Description

Chef Grant enjoys eating char siu bao, but sometimes char siu pork is not always available or not always in the freezer. When left in a bind, Chef Grant uses spam or canned tuna as a base protein and sautés them with the seasonings to make an easy version of char siu.

Total time: 35 min Yield: 6 large bao

Ingredients

- 1 can spam (diced or crumbled into 1/4" cubes)
- 1 Tbsp shoyu
- 5 Tbsp sugar (divided)
- 1 tsp red food coloring
- 1/2 tsp Chinese 5 spice
- 1/2 cup green onions (chopped)
- 1 cup warm water
- 2 tsp dry yeast
- 3 Tbsp salad oil
- 1/2 tsp salt
- 3 1/4 cup all-purpose flour
- 2 tsp baking powder

Prep Time: 20 min Cooking Time: 15 min Total Time: 35 min

Instructions

Heat a medium sized sauté pan on high and add in the spam, lightly sauté for 2 minutes, stirring to prevent burning. Add in the shoyu, 2 tbsp. sugar, red food color and Chinese 5 spice and stir well for another minute then turn off the heat. Add in the green onions and stir well, then divide the mixture into 6 portions in the pan and set aside to cool.

Place the water, 3 tbsp. sugar, yeast, oil and salt in a bowl and mix well using a spatula or spoon. Add in the flour and baking powder; mix well until a smooth dough is formed. Divide the dough in 6 even sized balls and roll them into circles about a 1/4" thick.

Place one portion of the spam filling in the center of each dough circle, fold the edges of the circle upwards and pinch together, encasing the spam mixture in the dough and place the bao pinched side down on an oiled steamer or small square of parchment paper in a steamer. Steam for 15 minutes and enjoy hot!

Recipe brought to you by:

Chef Grant Sato