

# martha stewart

## Shrimp Shau Mai

This tasty recipe for shrimp shau mai comes courtesy of Michael Eisner.

The Martha Stewart Show, April Early Summer 2007

<http://www.marthastewart.com/318157/shrimp-shau-mai>

### Yield

Makes about 20

### Ingredients

1/3 cup chopped canned water chestnuts

1/4 cup chopped scallions

1/2 pound shelled and deveined shrimp, chopped

2 teaspoons toasted sesame oil

2 tablespoons peanut oil

1 tablespoon sherry wine

2 teaspoons cornstarch

1 to 2 teaspoons sugar, optional

1/2 teaspoon sea salt

1/4 teaspoon freshly ground black pepper

1 package wonton wrappers

Shau Mai Dipping Sauce (<http://www.marthastewart.com/256171/shau-mai-dipping-sauce>)

### Directions

1. In a large bowl, mix together water chestnuts, scallions, shrimp, sesame oil, peanut oil, sherry wine, cornstarch, sugar, if desired, salt, and pepper.
2. Using a knife, trim the edges of each wonton wrapper to form a round. Place 1 tablespoon filling in the center of each wrapper; moisten edges with water. Cup your hand around wrapper, gathering folds up and around the filling. Press gathered folds lightly around filling to adhere.
3. Fill a large skillet or wok with 2 cups water; bring to a boil. Set a bamboo steamer into skillet and line with a damp piece of cheesecloth or a piece of parchment paper. Place shau mai in steamer about 1-inch apart.



PHOTOGRAPHY:

Cover and cook until filling is cooked through, 6 to 8 minutes. Serve immediately with dipping sauce.

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