

Easy Cha Siu Bow for a Party

Source: Evelyn Wong

Submitted by: Diane Wong

Pillsbury biscuits (in the refrigerator section at the grocery store)

Cha siu (Chinese BBQ pork)

Green onion (chopped)

Hoisin sauce

Soy sauce

Sugar (not too much)

Cornstarch (just enough to thicken the sauce)

1 egg (beaten)

~ 2" cut wax paper squares

Cook cha siu, green onion, hoisin, soy sauce, a little sugar and cornstarch in a pan until sauce is thickened. Cool. Meanwhile, peel off pre-made biscuit dough and flatten into circles. Put a spoonful of meat into the center of each dough circle. Fold up the sides of the dough and pinch closed. Put wax paper squares on a cookie sheet and put the bow on the wax paper. Brush top of bows with egg glaze. Bake at 350°F for ~10 minutes or until golden brown.