



Chinese Pork Sausage Buns

1/2 Recipe of steamed bun dough

6 Pairs of Chinese pork sausage, cut in halves to yield 24 pieces (3 inches long)

- 1) Divide dough into 24 balls. Roll each into 2 inch rounds. Place sausage in middle and fold dough over, leaving ends open.
- 2) Place seam side down on square piece of wax paper. Let rise in warm place for about 1 hour.
- 3) Steam for 10 minutes OR bake at 350F for 20-25 minutes. If baked, mix beaten egg whites with a little water and sugar and brush buns to keep crust soft.. Brush with melted butter when done.

May be frozen.

Makes 24 rolls.



Three Kitty Cuisine
Point Arena, CA

