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Chinese Steamed Egg

1 lb. Ground Pork
1 c. chopped scallions
1 Egg per person

Optional: Peas, Bean sprouts

Preheat **Steam`N`Hold** in fast cook mode for 15 minutes.

Mix in eggs and scallions and optional bean sprouts and- or peas to desired amount
Salt, pepper and garlic powder to taste. Form Pork in to a single serving loaf and place into a shallow perforated pan. Steam in **Steam`N`Hold** until pork is cooked. No pink spots are wanted. The egg will turn yellow.

For a quick supper serve over rice!

Me-Maws Steamed Brown Bread

There are four parts to the recipe:

- 1 ½ cup raisins in 1 cup boiling water. Put in a bowl and let set. Preheat **Steam`N`Hold** in fast cook mode for 15 minutes
 - 1 round cup flour; 1 round cup corn meal; 1 round cup graham or rye flour; 1 round tsp Soda; 1 round tsp salt
 - 2 cups Sour Milk or 2 cups Water or 1 cup Water, 1 cup sweet milk
 - Put mixture in 3 greased coffee cans. Cover with foil. Place on perforated hotel pans and steam for 3 hours. Remove, cool and refrigerate
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Steamed Chicken & Scallops Dumplings

12 pcs.

1 pkg. Active dry yeast
1 c. warm water (about 110 degrees)
1/3 c. sugar
2 tbsp. Shortening
1 tsp. Salt

About 3¼ cup all purpose- flour

Chicken and Scallops Filling:

8 oz. Chicken, cubed
8 oz. Scallops
1 Tbsp. Tarragon
2 cloves garlic, chopped
2 tbsp. Brandy
2 tbsp. Dijon mustard
½ cup cream
Salt and pepper to taste
Puree in a food processor for one minute

Preheat **Steam`N`Hold** in fast cook for 15 minutes

Dissolve yeast in warm water and sugar and let stand for 5 minutes. In a bowl mix the flour, salt and shortening. Then add the yeast mixture until dough holds together. Place on a lightly floured surface, kneading until smooth and elastic. Place in a greased bowl, cover and let rise in a warm placed until doubled. Meanwhile, prepare the filling.

Turn dough onto a lightly floured board and knead for 1 minute. Shape into a rectangle, then cut rectangle into 12 equal pieces.

Roll each piece into a 4½ - inch round; press edges to make them slightly thinned than the round. Place 2 tablespoons of filling on each round. Pull edges of dough up around filling; twist to seal.

Place each bun, sealed side down, on a 3-inch square of waxed paper. Cover and let rise in a warm place until puffy and light. Set in a steamer in perforated pan on square of wax paper. Steam for 12- 15 minutes. If using frozen steam for 25 minutes. Serve hot!

Mama Pennington's Sweet `N` Sour steamed Red Cabbage

1 Med. Size head red cabbage, cut in ¼ - inch strips about 2 inches long
¼ c. red wine vinegar
1 onion, diced
¼ cup white vinegar
3 tbsp. Corn oil
1 cooking apple, diced and peeled

Preheat **Steam`N`Hold** in fast cook mode for 15 minutes

Combine all ingredients except sugar in 2 -inch solid hotel pan and steam for 45 minutes. Remove and add sugar and season to taste. Good served with roast duck, turkey or chicken.

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