

Smart Steamer Pork Hash

1 pound ground pork
1 can whole water chestnuts
5 - 8 dried shiitake mushrooms
1/4 cup oyster sauce
2 TBSP soy sauce
1 egg
Salt to taste
Wun tun wrappers

Hydrate shiitake mushrooms in warm water - about 30 minutes
Squeeze excess water. Mince in the Power Chef
Drain water from the water chestnuts. Mince in the Power Chef
Combine pork, water chestnuts, shiitake mushrooms, oyster sauce
soy sauce and egg. Mix well.
Fill wun tun wrappers with about 1 to 1 1/2 tablespoons of mixture
Form into pork hash bundles
Fill Smart Steamer with water to fill-line
Steam at 90% power for 10 minutes