

Chinese Steamed Buns with Barbecued Pork Filling

Yield: 24 min
Total Time: 195 min

Recipe from: <https://www.recipeschoose.com/recipes/slow-cooker-chinese-barbecued-pork-recipe>

Ingredients:

- 1/4 ounce active dry yeast
- 1 cup water lukewarm
- 4 1/2 cups all purpose flour
- 1/4 cup white sugar
- 2 tablespoons shortening or vegetable oil
- 1/2 cup boiling water
- 2 tablespoons sesame oil
- 2 tablespoons vegetable oil
- 1 green onion thinly sliced
- 1 clove garlic minced
- 1/2 pound pork Asian barbecued, cubed
- 2 tablespoons light soy sauce
- 2 tablespoons oyster sauce
- 1 tablespoon white sugar
- 1 tablespoon cornstarch
- 2 tablespoons water

Nutrition:

1. Calories: 140 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 5 milligrams
4. Fat: 4.5 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 120 milligrams
9. Sugar: 3 grams

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