



PASSPORT CUISINE®

Passport Cuisine® Pork Shumai Sliders (Serves 2)

Ingredients:

Passport Cuisine® Pork Shumai – 12pcs, deep fried
Hawaiian bun rolls – 4 rolls, halved, lightly toasted
Cheddar cheese slice – 2 slices, cut in half and folded into squares
Teriyaki BBQ sauce – store bought

French fries – 1 cup, frozen
Parsley – 1TB, minced
Canola/vegetable oil for frying

Preparation:

- 1) Preheat oven to 350°F.
- 2) In a large pot, bring frying oil to 360F. Add shumai from frozen and cook about 6-8 minutes to heat through. Use a skewer to penetrate the middle and bring to lips to feel for heat. Deep fry French fries until golden brown. Rest both shumai and fries on a rack over paper towels and set aside.
- 3) Slice Hawaiian buns in half. To make 4 sliders, assemble each with 3 pieces of shumai topped with a two squares of cheddar cheese. On a sheet pan, place sliders with buns apart, and bake for 4-6 minutes or until cheese has melted.
- 4) Serve immediately with fries garnished with parsley.