

Steamed Buns with Pork Shoulder Scallion & Pickled Cucumber

Just in time for holiday entertaining, learn to make simple but satisfying appetizers with **All-Clad** Gourmet Ovenware.

Join our culinary experts as they show you how to make this impressive and delicious recipe courtesy of Peter X. Kelly of The Xaviars Restaurant Group.

SATURDAY, NOVEMBER 21, 1PM
DEMO KITCHEN IN HOUSEWARES

COOK TECH
bloomingdale's


All-Clad



You'll need:

- 24 Chinese steam buns*
- 4–6 lb boneless pork shoulder roast
- Hoisin sauce*
- 1 bunch scallion, cut into 2" julienne

For the Pork Marinade:

- 4 T brown sugar
- ½ t cayenne pepper
- 1 T Chinese 5-spice powder
- 2 T Hoisin sauce
- 2 T chopped garlic (about 6 cloves)
- 6 T dark soy sauce
- salt & pepper

For the Pickled Cucumbers:

- 1 cucumber, sliced in thin rounds
- 1 cup rice vinegar
- 1 T sugar
- 1 whole dry Thai chili

*Available at Asian markets

Tip: Marinate the pork for 24 hours and the cucumber mixture overnight for richer flavor.

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1. For the Pork Shoulder:

Place pork roast in large bowl and rub with marinade ingredients. Cover and refrigerate 24 hours. Preheat oven 400°. Place roast in 8x8 All-Clad Ovenware and pour on any extra marinade juices. Roast 20 minutes. Baste and reduce temperature to 325°. Cook 2½–3 hours, until very tender, basting every 20 minutes. Remove from oven and allow to rest 15 minutes before slicing.

2. For the Pickled Cucumber:

Combine rice vinegar, Thai chili and sugar in sauce pot and bring to a boil. Stir and pour over sliced cucumber in a bowl. Allow to chill, preferably overnight.

3. For the Buns:

Steam Chinese buns in bamboo steamer or bain marie until cooked and tender, about 8–10 minutes, or microwave 20–30 seconds. Slice pork across the grain into thin slices and layer into steamed buns. Top with cucumber slices and scallions. Brush inside top of steam bun with Hoisin sauce and close bun. Serve immediately.