

Five Spice Chicken Buns

1 Recipe of steamed bun dough
1 1/2 to 2 Cups diced chicken breast

Meat marinade:

2 Tsp. cornstarch
1/2 Tsp. light soy sauce
1/2 Tsp. dark soy sauce
1/2 Tsp. sherry
1/2 Tsp 5 spice powder
1/2 Tsp bean sauce

Sauce mixture:

2/3 Cup chicken broth
1 Tbsp. cornstarch
1 Tbsp oyster sauce
1 Tsp. Sesame oil
1 Tsp. sugar
1/2 Tsp. salt

- 1) Marinate chicken for 1/2 longer or longer. Stir fry in 1 Tbsp. oil until almost done. Add vegetables and continue until chicken is done. Add sauce, stir until thickened, mix well and chill.
 - 2) Divide dough into 24 balls. Flatten each into a 4 inch disk with the center twice as thick as the edges. Divide filling into 24 portions and place one portion on each disk. Gather sides and twist to seal. Place twist side down on 2 inch square piece of waxed paper and allow to rise at least 1 hour.
 - 3) Brush buns with a mixture of eggwhite, 1 tsp. water and 1/4 tsp. sugar.
 - 4) Bake at 350 for 20-25 minutes. Brush top with butter.
- Makes 24 rolls.

