

SIOPAO

“Siopao is just one of those things! This steamed bread is filled with chicken, pork or beef in a savory sauce. This is also great with chicken kelaguen. Here is my mother-in-laws recipe.”

INGREDIENTS / DIRECTIONS

DOUGH

Set 1

3 pkgs. rapid rise yeast
1 ¼ c. warm water
3 T. oil
2/3 c. + 2 T. sugar
1 t. salt

Set 2

3 ½ c. flour

Tools: large bowl, kitchen towel, wax paper, steamer

1. Cut wax paper into 4x4 pieces. Set aside.
2. Pour warm water into large bowl.
3. Sprinkle yeast over the water. Let set for a few minutes then stir to dissolve.
4. Add oil, sugar and salt. Stir.
5. Incorporate 2 cups of the flour and gradually add more flour to form a soft, slightly sticky dough. You will probably use all of the 3 ½ cups. **DO NOT ADD ANY MORE.** Dough will be sticky, but that is fine.
6. Knead soft dough a few minutes.
7. Let rise to double in size, about 1 hour.
8. Punch down and let rise to double in size again, about an hour.
9. Tear balls of dough into 12 equal portions and pat it out one at a time. Do not use a rolling pin! The dough should be thicker, slight “mound” in the middle (top of the cooked siopao), and thinner on the edges (where it will be gathered and tucked on the bottom, yielding enough dough on the bottom).
10. Place about two small spoons of filling in the center of dough. Do not be tempted to add more as it may cause the dough to be too thin and tear.
11. Gather edges and twist to seal.
12. Place that seam on a piece of wax paper.
13. Set siopao in warm, draft free area and allow to rise, about 40 minutes.
14. Set up steamer and lay siopao, about 2 inch space between each. Set a kitchen towel between the steamer basket and the cover before covering!! This keeps the water from dripping on to siopao.
15. Steam for 18-20 minutes (varies according to size).

FILLING

Set 1

18 pieces raw, skinless, boneless
chicken thighs
1 c. chopped onion
1 T. vegetable oil
½ c. Mr. Yoshida’s sauce
4 t. dark brown sugar
¼ t. black pepper
¼ t. garlic powder

Set 2

2 t. dark brown sugar
1 t. Mr. Yoshida’s
sauce

****This will yield enough filling for 3-4 batches of the siopao dough.****

Tools: large pot, medium container

1. Sautee onions in large pot using vegetable oil. Add chicken and stir till cooked.

2. Pour ½ c. of Mr. Yoshida's sauce into the pot and add the 2 tablespoons of brown sugar, black pepper, and garlic powder.
3. Cook till liquid is reduced. Drain excess liquid. Season with more sugar and sauce if desired.
4. Cool in fridge.
5. Chop cooked chicken more finely. Drain any remaining liquid before filling the dough.

Recipe courtesy Paula Quinene of www.paulaq.com out of her cookbook, A Taste of Guam.

POST COOKBOOK PUBLICATION ALTERNATE FILLING – as seen in video:

FILLING

8 cups of cooked, shredded chicken (leftover from rotisserie or baked leg quarters)

1 cup onions

1 cup Mr. Yoshida's sauce (available on Amazon)

6 teaspoons brown sugar

1 teaspoon garlic powder

½ teaspoon black pepper

1 tablespoon oil