

ABBOT'S

- BUTCHER -

RECIPE:

Simple Weeknight "Beef" Bao

Serves: 4

Prep Time: 10 min

Cooking: 15 minutes

Recipe By: Abbot's Butcher



Ingredients

1 package Abbot's Butcher Ground
"Beef"

1 tablespoon EVOO

½ cup mushrooms, minced

2 scallions, diced

½ white or yellow onion, diced

½ inch piece ginger, peeled and
minced

2 cloves garlic, minced

1 ½ teaspoons soy sauce

1 teaspoon rice vinegar

1 teaspoon sesame oil

2 tablespoons chopped basil

Squeeze of sriracha or gochujang
to taste, if preferred

10-12 store bought open-faced bao
buns (try your local Asian market in
the bread or frozen sections)

Description

The hardest part about making bao buns is the bun itself—the filling is easy. Keep a sleeve of store-bought buns in the freezer, and you can enjoy these rich, umami handholds any day.

Method

1. In a skillet, heat EVOO over medium-high heat and add onions. Saute 2-3 minutes until translucent, then add mushrooms, ginger, and garlic. Add a pinch of salt and pepper and cook until most of the liquid has evaporated.
2. Add "Beef" to the pan and cook until slightly charred, about 7-8 minutes. Turn off heat.
3. Add soy sauce, sesame oil, and rice vinegar, mix, then add scallions, basil, and sriracha (if using).
4. Prepare your bao according to package instructions. Stuff each bao with filling just shy of overflow, and serve immediately.