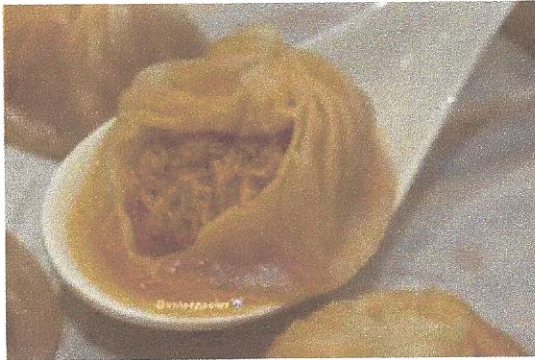


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## *Seafood - Crab, Chili Crab Xiao Long Boas*



- 10 Garlic-Ginger Paste
- 2 Inches Ginger, Peeled and Thinly Sliced
- 3 Cloves Garlic, Peeled and Crushed
- 3 Medium Shallots, Thinly Sliced
- 4 Ounces Crab Paste
- 1 Teaspoon Sambal Belacan
- Sriracha Liquid
- 1/4 Cup Sriracha Sauce
- 1 Tablespoon Rice Vinegar
- 1 Tablespoon Oyster Sauce
- 2 Tablespoons Granulated Sugar
- 2 Tablespoons Tamari Sauce
- 3 Tablespoons Tomato Puree
- 3 Tablespoons Ketchup
- 2 Teaspoons Sesame Oil
- 1 Teaspoon Tomato Paste
- Sambal Belacan
- 2 Teaspoons Belacan, Toasted
- 8 Medium Anaheim Chilies, Stemmed
- 5 Medium Thai Bird Chilies, Stemmed
- 1 Clove Garlic, Peeled and Crushed
- 3 Whole Limes (Juice of)
- Salt, to taste
- 2 Pounds Crab Meat
- 2 Tablespoons Peanut Oil
- 8 Tablespoons Butter, Cold and cut into 8 pieces
- 1 Large Egg, Well Beaten
- 1 Package Round Dumpling Wrappers
- Cabbage Leaves
- Soup
- 10 Cups Water
- 3 Pounds Chicken Wings, Back, and Necks
- 2 1/2 Ounces Ham, Cut into 4 slices
- 3/4 Cup Scallions, White Part only, Chopped
- 2 Slices Ginger, 1/2" Thick
- 1 Large Shitake Mushroom
- 1 Clove Garlic, Flattened
- 1 Tablespoon Tamari Sauce
- 2 Teaspoons Chinese Rice Wine
- 1 Tablespoon Unflavored Gelatin

To make the soup, combine 10 cups of water with all of the remaining ingredients except the gelatin in a large pot. Bring to a boil, spooning off any foam that rises to the surface. Reduce the heat and simmer, uncovered, until the chicken pieces are very soft and beginning to fall apart, adding more water if necessary to keep the chicken submerged, about 3 hours.

Strain the soup and discard the solids. Return the broth to the same pot. Boil until it has been reduced to 2 cups, about 35 minutes. Season with salt and pepper. Pour 3 tablespoons of water into a small bowl. Sprinkle the gelatin over it. Let stand until the gelatin softens. Add to the hot broth. Stir until the gelatin is dissolved. Transfer to a 13 by 9 inch glass dish. Cover and refrigerate over night.

For the sambal belacan, use a mortar and pestle to pound the toasted belacan, chilies, and garlic to a coarse paste. Add lime juice to taste and season with salt. Store the sambal, covered, in the refrigerator. Bring it to room temperature and freshen it with more lime juice before using it.

For the garlic-ginger paste, use a mortar and pestle to pound the ginger, garlic, shallots, and crab paste to a paste. Add to the sambal belacan and pound again. Set the mixture aside.

For the Sriracha sauce, whisk together all of the ingredients in a mixing bowl and set aside.

Heat the peanut oil in a saute pan over medium heat. Add the garlic-ginger paste/sambal belacan paste. Cook, stirring, until aromatic, about 3 minutes. Add the Sriracha liquid and bring to a boil. Remove the pan from the heat and stir a little bit to dissipate the heat. Add the butter, piece by piece, stirring constantly. When all of the butter has been added, slowly drizzle the well beaten egg into the pan, whisking constantly. The chili sauce should be thick but pourable.

Add the crab meat to the sauce and mix to incorporate.

To assemble the dumplings, line 2 rimmed baking sheets with parchment paper. Place 1 dumpling wrapper on the work surface. Spoon a generous teaspoon of crabmeat onto the center of the wrapper. Include 2 of the aspic cubes.

Lightly brush the edges of the dumpling wrapper with water. Bring one corner of the wrapper up around the filling, then pleat the remaining edges of the wrapper at regular intervals all around the crabmeat until the meat filling is enclosed and the wrapper forms a bundle-like shape with a small opening at the top.

Gather the top edges of the wrapper together and twist at the top to enclose the filling. Place on the baking sheet. Repeat with the remaining wrappers and crab meat.

Line a steamer rack with cabbage leaves that is set over a large pot of water. Place dumplings in a single layer on the cabbage leaves. Bring the water to a boil. Cover and steam the dumplings until cooked through, about 12 minutes.

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*Per Serving (excluding unknown items): 2610 Calories; 153g Fat (53.1% calories from fat); 214g Protein; 91g Carbohydrate; 7g Dietary Fiber; 1309mg Cholesterol; 5977mg Sodium. Exchanges: 1 Grain(Starch); 28 Lean Meat; 4 Vegetable; 26 1/2 Fat; 3 1/2 Other Carbohydrates.*

