

# House Made Pickles

**Yields 6.5 oz**

2 c distilled vinegar	3 Tb salt
1.5 c water	2 tsp red pepper flakes
3 Tb sugar	4 cucumbers (sliced)

1. Combine vinegar, water, sugar, salt, and pepper flakes in a pot and bring to a boil.
2. Remove from heat and add sliced cucumber.
3. Place cucumber and pickling liquid in a seal-able container and place in fridge for overnight.

# Steamed Buns

67 g compressed yeast (45 g dry instant yeast)	288 g granulated sugar
1344 g (6 c) water, lukewarm	90 g nonfat milk powder (sift to eliminate lumps)
1700 g cake flour	25 g baking powder
650 g AP flour	222 g vegetable shortening

1. In mixer bowl, add water to yeast.
2. Add flour, sugar, milk powder, baking powder, and shortening. With dough hook mix on lowest speed for about 10 minutes. Dough should be soft and slightly sticky. Adjust by adding AP flour.
4. Transfer to an oiled bowl and ferment in a warm place until dough doubles in volume.
5. Scale 1.6 oz pieces and shape. Place onto perforated hotel pan (200 pan) with parchment on the bottom of each dough piece. Rest for 10 minutes
7. Add about 2 qts of water to a deeper hotel pan (600 pan) and place over 2 burners.
8. Turn stoves to medium heat. When water starts to boil place perforated hotel pan on top and cover with aluminum foil. Steam for 7 minutes.
10. Remove foil immediately to prevent condensation from dripping.

## Sriracha Hoisin

**Yields 6.5 oz**

2.5 oz Sriracha  
4 oz Hoisin

1. Combine together.

## Sriracha Brine

**Yields 1 gal**

2.5 qt Water	.5 oz Fresh Garlic	2.5 ea Bay Leaves
2.9 oz Vegetable Base	.5 oz Fresh Cilantro	3.6 oz Kosher Salt
.5 lb Sriracha Sauce	1 oz Fresh Jalapeño	.5 oz Fennel Seed
4.5 oz Soy Sauce	1 oz Fresh Lemongrass	
2 oz Fresh Ginger	2.5 oz White Onion	

1. Combine all ingredients in a pot and bring to a boil.  
2. Strain with a china cap and chill.