

# Chinese Dumplings Recipe

A (secret) recipe for pork Chinese dumplings, contributed kindly by Zihim Lam

*This recipe serves 3-4 people*

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## Filling:

- 2 lbs minced pork
- 1/2 thumb garlic, chopped very very small
- 1 tablespoon Oyster sauce
- 1 tablespoon Soy sauce
- 1 (flat not full) tablespoon Salt
- 2 tablespoons Sesame oil
- 2 eggs
- 3 tablespoons of water
- 1 lb chopped Napa Cabbage
- 2 scallions (aka green onions), chopped very, very small

\*\* all ingredients above are mixed together for dumpling filling

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Napa Cabbage



Scallions

## Skins:

(Right) A good brand for pre-made skins.

You can also make the skins yourself:

- 2 lbs flour
- 2.5 cups of water



\*\* Knead the dough until it is not sticky to the hand. It should feel like dense dough. Roll a piece of small dough into a ball, and flatten it into a circular sheet.

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## Wrapping:

Lay a piece of dumpling skin flat. Place a tablespoon of filling in the center. Wet the edge of the skin with water, and fold the skin in half. Pinch the edges together. Sprinkle some flour on a plate so that the dumpling skins won't stick to it, and place the dumplings there.

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## Cooking:

### 1. Pan fried:

Use Teflon coated pan. Lay out the dumplings in the pan, and then add water until the dumplings are fully submerged in the water. Put a lid over the pan. Cook at high heat until the water evaporates. When there is almost no water in the pan, turn the heat to low, and cook further until there is a light brown crust on the underside of the dumplings.

### 2. Boil:

Put dumplings in boiling water in a big pot on high heat. When the water boils, wait for 15-20 minutes (depending on how big the dumpling is) before shutting off the heat. When the dumplings are fully cooked, they should float to the top. Make sure that the meat is done!

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## Enjoy!

