

Steamed Chinese Dumplings

Ingredients

Dumplings

- 1 garlic clove
- 1 lb. ground pork
- 1/2 can water chestnuts
- 1 tablespoon ginger
- 1 egg white
- 2 tablespoon rice wine
- 1 tablespoon corn starch
- 1/2 teaspoons sugar
- 2-3 tablespoons soy sauce
- 4 tablespoons minced scallions
- 2 tablespoons sesame oil
- 1/4 teaspoon black pepper
- 2-4 tablespoons cilantro
- 1 package dumpling wrappers

Dipping Sauce

- soy sauce
- rice vinegar
- scallions
- ginger

Preparation

Place the garlic in the food processor while it is running. Add the rest of the ingredients and process until well blended. Place about 1/2 tablespoon of filling onto the center of each dumpling wrapper. Dip your finger into a small bowl of water, and trace half of the outer edge of the wrapper. Fold the wrapper over and seal.

Place the sealed dumplings on a cookie sheet lined with parchment paper. At this point you can either place them into a freezer until frozen then store them in a plastic bag until you are ready to cook - or you can cook them immediately.

For steamed dumplings, line the steamer with cabbage leaves or parchment paper, and place a single layer of dumplings once the water is boiling. Steam fresh dumplings for approximately 12 minutes - frozen dumplings will take about 20 minutes.

Serve the dumplings with a dipping sauce made of one part soy sauce, one part rice vinegar, and one part water. Slice some scallions and minced ginger into the sauce.