



Dumplings— and Some More

Makes about 16 pieces

Spicy Soy Dipping Sauce

3 tablespoons soy sauce

2-1/2 tablespoons Chinese black vinegar or balsamic vinegar

2 teaspoons sesame oil

2 teaspoons chili garlic sauce

1 teaspoon hoisin sauce

Filling

2 dried black mushrooms

1/4 cup shredded napa cabbage

1/2 teaspoon salt

¼ cup 1/4-inch pieces chives, (optional)

1/2 pound ground pork or ground chicken

1 egg, beaten

2 tablespoons soup stock

1 teaspoon minced garlic

2 teaspoons minced ginger

1 teaspoon sesame oil

2 teaspoons cornstarch

1/2 teaspoon garlic salt

1/8 teaspoon ground black pepper

16 round potsticker wrappers

1-1/2 tablespoons cooking oil

1/2 cup water

Instructions

In a small bowl, combine dipping sauce ingredients and set aside.

To prepare Filling: In a bowl, soak mushrooms in warm water to cover until softened, about 30 minutes; drain. Discard stems and coarsely chop caps. In a bowl, combine napa cabbage and salt, toss well and set aside until cabbage wilts, about 10 minutes. Squeeze out and discard excess water. Combine mushrooms and cabbage with remaining filling ingredients in a bowl; mix well.

To make each dumpling: Place about a tablespoon of filling in center of a wrapper. Keep remaining wrappers covered with a damp cloth to prevent them from drying. Brush edges of wrapper with a small amount of water, fold in half and press edges to seal. Set dumpling on work surface, seam side up, and press lightly to form a flat bottom. Prepare remaining dumplings.

Heat a wide deep skillet over medium-high heat until hot. Add oil, swirling to coat bottom of pan. Add dumplings, seam side up, and cook until bottoms are golden brown, about 3 minutes. Add 1/2 cup water; cover, reduce heat to low and cook until water is absorbed, about 4 -5 minutes. Remove from pan. Serve dumplings with spicy dipping sauce.

Remarks:

Boil Dumplings: (optional)

Bring water to a boil in a medium pot. Add 8 – 10 folded dumplings; cook until they float on top. Add ½ cup cold water; bring to another boil. Cook for 2 more minutes. Remove and serve.

Shopping List (Dumplings)

Ground pork or chicken	½ pound
Napa cabbage	¼ cup, shredded
Garlic	1 clove (1 teaspoon)
Fresh ginger	2 teaspoons, minced
Chives (optional)	¼ -inch pieces in ¼ cup
Dried black mushrooms (shiitake)	2
Egg	1
Potsticker wrappers (round)	About 16
Cooking oil (eg. canola or corn oil)	1 ½ tablespoons
Soup stock	2 tablespoons
Soy sauce, regular	3 tablespoons
Balsamic vinegar or Chinese black vinegar	2 ½ tablespoons
Pure sesame seed oil	1 tablespoon
Chili garlic sauce or your favorite chili sauce	2 teaspoons
Hoisin sauce	1 teaspoon
Garlic salt	½ teaspoon
Ground black pepper	1/8 teaspoon
Cornstarch	2 teaspoons