

Pork Dumplings

Ingredients:

- 50 dumpling wrappers
- 1 pound ground pork
- 1 tablespoon minced fresh ginger root
- 3 cloves garlic, minced
- 2 tablespoons thinly sliced green onion
- 2 tbsp soy sauce
- 1 tbsp seasoned rice vinegar
- 1 tsp chili-garlic sauce
- 1 tbsp finely chopped Chinese chives
- 1 tbsp sesame seeds
- 1 ½ tablespoons sesame oil
- 1 egg, beaten
- 5 cups finely shredded Chinese cabbage

Directions

In a large bowl, combine the pork, ginger, garlic, green onion, soy sauce, sesame oil, egg and cabbage. Stir until well mixed.

Place 1 heaping teaspoon of pork filling onto each wonton skin. Moisten edges with water and fold edges over to form a triangle shape. Roll edges slightly to seal in filling. Set dumplings aside on a lightly floured surface until ready to cook.

To Cook: Steam dumplings in a covered bamboo or metal steamer for about 15 to 20 minutes. Serve immediately.

To fry: heat 1-2 tbsp vegetable oil in a large skillet over medium-high heat. Place 8-10 dumplings in the pan and cook until browned, about 2 minutes per side. Pour in 1 cup of water and cook until the dumplings are tender and the pork is cooked through, about 5 minutes. Repeat for remaining dumplings.