

Vegetarian Steamed Dumplings

- 1/2 pound firm tofu
- 1/2 cup coarsely grated carrots
- 1/2 cup shredded Napa cabbage
- 2 tablespoons finely chopped red pepper
- 2 tablespoons finely chopped scallions
- 2 teaspoons finely minced fresh ginger
- 1 tablespoon chopped cilantro leaves
- 1 tablespoon soy sauce
- 1 tablespoon hoisin sauce
- 2 teaspoons sesame oil
- 1 egg, lightly beaten
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- Bowl of water, plus additional water for steamer
- 35 to 40 small wonton wrappers
- Non-stick vegetable spray, for the steamer

Preheat the oven to 200 degrees F.

Cut the tofu in half horizontally and lay between layers of paper towels. Place on a plate, top with another plate, and place a weight on top (a 14-ounce can of vegetables works well). Let stand 20 minutes. After 20 minutes, cut the tofu into 1/4-inch cubes and place in a large mixing bowl. Add the carrots, cabbage, red pepper, scallions, ginger, cilantro, soy sauce, hoisin, sesame oil, egg, salt, and pepper. Lightly stir to combine. To form the dumplings, remove 1 wonton wrapper from the package, covering the others with a damp cloth. Brush the edges of the wrapper lightly with water. Place 1/2 rounded teaspoon of the tofu mixture in the center of the wrapper. Shape as desired. Set on a sheet pan and cover with a damp cloth. Repeat procedure until all of the filling is gone. Using a steaming apparatus of your choice, bring 1/4 to 1/2-inch of water to a simmer over medium heat. Spray the steamer's surface lightly with the non-stick vegetable spray to prevent sticking. Place as many dumplings as will fit into a steamer, without touching each other. Cover

and steam for 10 to 12 minutes over medium heat. Remove the dumplings from the steamer to a heatproof platter and place in oven to keep warm. Repeat until all dumplings are cooked.

Recipe courtesy of Alton Brown, 2004