

CLASSIC PORK & CABBAGE DUMPLING

INGREDIENTS

DUMPLING FILLING

1 lb ground pork (preferably
pork loin end, ground)
½ head napa cabbage, minced
2 tbsp freshly grated ginger
4 scallions, thinly sliced
1 c. chicken stock, rice wine,
water
1 tbsp salt
½ tbsp pepper
1 tbsp sesame oil
2 tsp soy sauce
½ tbsp grapeseed oil

2 packages dumpling skin
1 bowl of water

Mom's Classic Dumpling Sauce

1 tbsp Soy sauce
2 tsp Rice wine vinegar
1 tsp Sesame oil

DIRECTIONS

1. Add salt to the minced cabbage and let it rest in a bowl for 10 minutes or so to draw out the excess water.
2. Mix into the ground pork each of the remaining filling ingredients one at a time. Ginger, scallions, salt, pepper, sesame oil, soy sauce, & grapeseed oil. Mix until fragrant.
3. Gently squeeze some of the liquid out of the cabbage. We want juicy but not soggy dumplings.
4. Now, mix the cabbage into the filling.
5. Place filling into the center of the dumpling skin. Dip your finger into water and trace half of the edge of the dumpling skin. Fold the skin and pinch in the center. Pleat together the rest of the skin to close firmly.

TIPS

1. Bring your dumpling skin to room temperature for easier folding.
2. Don't be shy with filling. The meat will shrink as it cooks.