

PORK & GINGER DUMPLINGS WITH SPICY SAUCE

F EASY

Last Modified: 01/10/2013

PREP: 1 Hr 30 Min
COOK: 1 Hr
STOVETOP

APPETIZER-ASIAN

MAKES 6 To 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Recipe	Hot Water Dumpling Dough (Below)	
1	Recipe	Pork And Ginger Filling (Below)	
1	Recipe	Spicy Soy Dipping Sauce (Below)	
1	Cup	Chicken Stock (Swanson)	
1	Large	Egg	Egg Wash
1	Tbsp	Water	Egg Wash

PORK AND GINGER FILLING

2	Cups	Napa Cabbage	Chop Fine
1/2	Pound	Ground Pork (NOT Lean)	
1/2	Tbsp	Kosher Salt	
2	Tbsp	Fresh Ginger (Peeled)	Minced
1 1/2	Tbsp	Garlic	Minced
2	Tbsp	Soy Sauce (Lee Kum Kee)	
3	Tbsp	Sesame Oil (La Tourengelle)	
1	Large	Egg	Beaten

HOT WATER DUMPLING DOUGH

4	Cups	All Purpose Flour	
1/2	Tsp	Kosher Salt	
2	Cups	Hot Water	

SPICY SOY DIPPING SAUCE

1/3	Cup	Soy Sauce (Lee Kum Kee)	
1/3	Cup	Rice Wine Vinegar (Marukan)	
1/3	Cup	Green Onions (Greens & Whites)	Thin Sliced
1	Tsp	Sesame Oil (La Tourengelle)	
1	Tbsp	Sambal Olek (NOT Bajak)	
OR			
1	Tbsp	Chili Garlic Sauce (Huy Fong)	

PREPARATION

OPTION	Instead of using this home-made Dough, you can substitute store-bought refrigerated Wonton (very thin) or Dumpling (thick) Wrappers. Not quite as tasty/tender as fresh, but a BUNCH quicker.
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PORK & GINGER DUMPLINGS WITH SPICY SAUCE

TOOLS	<ol style="list-style-type: none"> 1) 2 - Large Mixing Bowls. 2) Small Mixing Bowl. 3) Hand Rolling Dowel. 4) Large Stainless Steel Skillet & Lid (NOT Non-Stick). 5) Pastry Scraper. 6) Stainless Steel Dumpling Press.
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Beat the Egg with a tablespoon of cold water until there are no white streaks visible and set it aside. 2) Preheat the oven to 200 degrees and place the serving platter inside.
PREP	<p>PORK AND GINGER FILLING</p> <ol style="list-style-type: none"> 1) Thinly slice and finely chop the Cabbage and set it aside. 2) Beat the Egg until there are no white streaks visible and set it aside 3) Peel and mince the Ginger and mix it into the Egg . 4) Mince the Garlic Cloves and mix them into the Egg.
PREP	<p>SPICY SOY DIPPING SAUCE</p> <ol style="list-style-type: none"> 1) Thinly slice the whole Green Onions and set them aside.
1	<p>DOUGH: In a large mixing bowl, combine all of the Dough ingredients (Adding the water slowly while kneading). Hand knead until it forms a tight ball. Flatten the ball and seal it with plastic wrap and set it aside for 1/2 hour. On a lightly floured cutting board, roll the Dough by hand into several long, skinny logs, roughly 3/4 inch in diameter. Cut the log(s) into 3/4 inch long pieces. Flatten each piece with your palm. Roll each piece by using a small dowel by hand into a 3 inch round disc about 1/8 inch thick (ALL should end up being the same size so they finish cooking at the same time).</p>
2	<p>FILLING: In a large mixing bowl, add the Cabbage and sprinkle with the Salt, mix well by hand and allow it to stand for 30 minutes. Place the Salted Cabbage on a clean dish towel or cheesecloth, twist and squeeze out as much water as you can. The dryer the Cabbage the better. Return to the bowl, add in all of the other Pork And Ginger Filling ingredients and thoroughly combine by hand. Do NOT work it too much (it releases more water).</p>
3	<p>DUMPLINGS: Place the Dumpling Wrapper Round in the Dumpling Press (OR fill & seal by hand). Brush the Egg Wash on the top outside edge of the Dumpling Round for sealing the halves together. Add a heaping tablespoon (+/-) of the filling in the center. Fold the Dumpling Press for a perfect sealed Dumpling.</p>
4	<p>DUMPLINGS: Add the Pot Stickers (NOT touching) to 1 tablespoon of hot oil in a large skillet (NOT non-stick) over medium high heat and fry them for 1 minute until golden brown on the bottom - do NOT turn or move the Dumplings. Lower the heat to low. Add 1/2 cup of Chicken Stock, cover and steam until the wrappers are translucent on top and most of the liquid has evaporated, about 15 minutes (do NOT look and allow the steam escape). Remove them from the skillet before they can re-stick to the bottom.</p>
5	<p>DUMPLINGS: Drain, place them on the warm serving platter and keep them warm in a 200 degree oven while repeating Step #4 for any remaining Dumplings. (Raise the heat back up to medium high).</p>
SERVE	<p>Arrange on the platter and serve while hot with the Spicy Soy Dipping Sauce on the side.</p>