

Pan-Fried Dumplings



INGREDIENTS

Store-bought dumpling wrappers (package of around 50)
1 lb ground pork (or ground chicken, or finely-chopped firm tofu)
2-3 cups chopped napa cabbage
3 scallions
1 teaspoon salt
2 teaspoons sugar
2 teaspoons soy sauce
1 tsp minced ginger
2 teaspoons sesame oil

OPTIONAL THROW-INS

2 cloves of garlic
7 fresh shiitake mushrooms (recommended if you are doing it vegan)
dash of sriracha
2 tablespoons lemongrass
handful or two of cooked glass noodles
1 cup shredded carrot

DIPPING SAUCE INGREDIENTS

3 tbsp soy sauce
2 tsp vinegar (apple cider, rice vinegar, or Chinese vinegar)
2 tsp sugar or maple syrup
1/4 tsp sesame oil
Dash of chili oil (optional)

METHOD

Mix all the dumpling filling ingredients together in a big bowl, including any optional throw-ins. There is no need to be exact—make it your own! Test the filling by cooking a tablespoon or doing the good old sniff test to smell if it's seasoned enough.

Spoon the mixture into dumpling wrappers, about a tablespoon at a time. Lightly wet the edges of the wrappers with water, then press together to secure. There are many different ways to fold your dumplings—a quick YouTube search can help you find your favorite method.

Lightly cover the bottom of a medium saucepan with oil and heat over medium-high heat. Add dumplings and cook until the bottoms turn light brown (generally about 7-9 minutes). Once browned, pour cold water into the saucepan—it should be enough to cover about $\frac{1}{3}$ of the dumplings—then cover tightly with a lid. Once the water has evaporated completely, remove the lid and continue cooking for about 1 more minute to crisp up the dumplings.

For the sauce, mix all ingredients together and serve with freshly cooked dumplings. Enjoy!

PRO TIPS:

If you choose to freeze, lightly dust whatever dumplings you want to freeze with potato starch or cornstarch to prevent them from sticking together. Lay dumplings flat to freeze for 30 minutes before storing them in a bigger container in the freezer. This will prevent them from sticking together. Frozen dumplings do not need to be defrosted prior to cooking. Dumplings can also be steamed or boiled, if you prefer!