



Scrapple Dumplings

A creative use for traditional PA Dutch scrapple. Enjoy these dumplings dipped in a spicy, sweet sauce.

Ingredients

- 1 lb Stoltzfus Meats scrapple
- 1 cup finely sliced green cabbage
- 1 cup diced scallion
- 1/4 cup soy sauce
- 1/2 Tbsp white sugar
- 1/2 Tbsp minced ginger
- 1/2 Tbsp chopped garlic
- 1/2 tsp sesame oil
- 1/2 tsp black pepper
- 2 packs wonton wrappers
- 2 eggs, beaten
- 1 cup maple syrup
- 1/2 Tbsp sriracha

Directions

1. In a bowl mix the scrapple, cabbage, scallion, soy sauce, sugar, ginger, garlic, sesame oil, and black pepper.
2. Add 1 tsp of scrapple mixture to the center of a wonton wrapper. Wet the edges of the wrapper with the egg wash and fold the wrapper into a half moon shape. Press the edges down and place onto a lightly floured sheet pan or baking sheet. Repeat until all the filling has been used.
3. In a small saucepan, mix maple syrup and sriracha. Heat over medium heat until just boiling. Remove from heat and let cool.
4. Heat a pan of oil to 350 degrees F. Fry the wontons for approximately 90 seconds. Remove the wontons from the oil and place on a paper towel lined plate.
5. Enjoy the dumplings dipped into the maple syrup and sriracha mixture.



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