



TIPS & COOKING INSTRUCTIONS

?? TIPS

***Stainless steel pan tips:** Cook at a lower temperature, add oil after pan has preheated, perhaps even increase oil. Leave food on pan for an extra minute or two off of heat before trying to remove items from pan.

****Flip tips:** Give your dumplings a little wriggle to loosen them away from pan before you flip. Place a plate upside down like a lid over your pan, keeping a flat open hand on the plate. Flip the pan quickly to transfer the dumplings to the plate and show off those beautiful brown crispy bottoms.

Check for done-ness: You may be tempted to peek on your dumplings during the steaming phase. Go ahead, but be as quick as you can in your assessment so your babies can steam as much as possible. You are looking for that raw opaque white wrapper colour to fade to a slightly more translucent appearance.

Be wise and compromise: Everyone's stove and cookware are different. For example, if you notice that within a minute of arranging dumplings the bottoms are browning really quickly, reduce your heat. If after only 3 minutes of steaming all your water is gone, add more water and maybe even reduce heat.

Best eaten fresh: Reheated dumplings aren't as good. We suggest not storing cooked dumplings.



COOKING

Do not thaw dumplings when cooking from frozen. Go straight from freezer to preheated pan.

The Pan Fry Method:

Gather: 1 tsp vegetable oil, 1/2 tsp sesame oil (or use veg oil), 1/2 cup water, large frying pan with lid, ideally non-stick. *See tips if using stainless steel pan.

For crispy Winged Dumplings (direct translation of the Japanese "Hanetsuki"), prep a smoothly whisked slurry of 1 scant cup water, 1/2 Tb flour and 1/2 Tb cornstarch. 1 Tb of flour if you don't have cornstarch. Result will be less lacy and more sturdy.)

Step 1: Heat 1 tsp of vegetable oil in a large frying pan on medium heat.

Step 2: Arrange dumplings snugly in a single layer, flat side down, seams up. *(For winged dumplings, leave at least half an inch between dumplings for wings to form.)*

Step 3: Cook uncovered until bottoms begin to brown, 1-3 minutes

Step 4: Pour 2/3 cup of water, *(or all of your flour + water slurry)*, into pan and immediately cover with lid to steam for 7-10 minutes. *(Winged cook time 10 min.)*

Step 5: Remove lid. Once all water has evaporated drizzle 1/2 tsp of sesame oil around the perimeter of the pan and gently tilt pan side to side to spread oil. Cook for additional minute or until bottoms are golden brown *(or until slurry has evaporated leaving a lacy, golden, crispy web, roughly 5 minutes)*.

Step 6: Use a spatula to remove from pan or flip** onto plate in one swift motion. *(the latter for winged dumplings recommended)*



DIPPING SAUCES

Classic: 1:1, Soy sauce: rice wine vinegar

If you don't have rice wine vinegar consider using apple cider vinegar which is much zingier so if you don't want your dipping sauce to be too zippy, tone down how much vinegar you add.

Easy Spicy Sauce: Classic sauce plus crushed raw garlic, and chili oil or red chili flakes to taste.

Japanese Mayo, aka Kewpie Mayonnaise, mixed with chili oil, hot sauce, or togarashi

We recommend using Japanese mayo because it's creamier, eggier, and more tart than North American mayo.

Chinese Black Vinegar, aka "Chin Kiang" vinegar with fresh ginger slivers.

Easy Peant Sauce: 2:1, Hoisin sauce : Peanut Butter

Briefly microwave sauce to make it easier to mix. Optionally thin out with a bit of hot water to taste.