

Boiled Chicken Dumplings

INGREDIENTS

- 1 cup cabbage, finely shredded and minced
- 1 teaspoon salt
- 1/2 cup dried shiitake mushrooms
- 1 pound ground chicken
- 1 tablespoon fresh ginger, grated
- 1 egg, optional
- 1 tablespoon toasted sesame oil
- 2 tablespoons soy sauce
- 1 tablespoon Shaoxing cooking wine or rice vinegar
- 1/2 teaspoon ground white pepper
- 1 teaspoon cornstarch
- 4 green onions, thinly sliced, separate whites from green tops
- 2-3 stalks Chinese chives, thinly sliced
- 1 package dumpling wrappers
- 1/2 cup water in small bowl

DIRECTIONS

1. In a medium bowl, mix together minced cabbage and salt, stir to combine. Set mixture aside for at least 10 minutes to allow cabbage to release moisture. Squeeze out excess moisture before using cabbage.
2. Rinse the dried mushrooms and place in a small bowl. Cover with warm water and rest 20-30 minutes to rehydrate. When hydrated, drain mushrooms and finely chop.
3. In a large bowl, combine the ground chicken, egg, sesame oil, soy sauce, cooking wine, pepper, and cornstarch. Stir together until mixture is uniform and sticky.
4. Add 1/2 cup of the prepared cabbage, chopped mushrooms, green onion whites, and chives to the chicken mixture. Stir until mixture is uniform.
5. Prepare the dumplings. Take one dumpling wrapper and moisten the edges with water. Place a small amount of filling in the center of the wrapper, being careful to not overfill. Fold the wrapper over the filling, avoid making any air pockets, and pinch the wrapper edges tightly to seal. Continue until you've run out of wrappers or filling.
6. Fill a large pot 2/3s full of water and bring to a boil. Working in batches, gently add as many dumplings as will cover the surface of the water. Stir gently to ensure they don't stick to the bottom of the pot.
7. As the dumplings cook, they will begin to floating to the top of the surface. When all the dumplings are floating, cook for 2-3 more minutes, depending on size of the dumplings (less time for smaller dumplings, more for larger dumplings).
8. Remove dumplings with a slotted spoon and serve.



Pan Fried Pork Dumplings

INGREDIENTS

- 1 cup cabbage, finely shredded and minced
- 1 teaspoon salt
- 1/2 cup dried shiitake mushrooms
- 1 pound ground pork or finely chopped pork butt
- 1 tablespoon fresh ginger, grated
- 1 egg, optional
- 1 tablespoon toasted sesame oil
- 2 tablespoons soy sauce
- 1 tablespoon Shaoxing cooking wine or rice vinegar
- 1/2 teaspoon ground white pepper
- 1 teaspoon cornstarch
- 4 green onions, thinly sliced, separate whites from green tops
- 2-3 stalks Chinese chives, thinly sliced
- 1 package dumpling wrappers
- 2 tablespoons vegetable oil
- 1/4 - 1/2 cup water

DIRECTIONS

1. In a medium bowl, mix together minced cabbage and salt, stir to combine. Set mixture aside for at least 10 minutes. Squeeze out released moisture before using cabbage.
2. Rinse the dried mushrooms and place in a small bowl. Cover with warm water and rest 20-30 minutes to rehydrate. When hydrated, drain mushrooms and finely chop.
3. In a large bowl, combine the ground pork, ginger, egg, sesame oil, soy sauce, cooking wine, pepper, and cornstarch. Stir together until mixture is uniform and sticky.
4. Add cabbage, chopped mushrooms, green onion whites, and chives to the pork mixture. Stir until mixture is uniform.
5. Prepare the dumplings. Take one dumpling wrapper and moisten the edges with water. Place a small amount of filling in the center of the wrapper, being careful to not overfill. Fold the wrapper over the filling, avoid making any air pockets, and pinch the wrapper edges tightly to seal. Continue until you've run out of wrappers or filling.
6. In a large nonstick skillet with a fitted lid, heat skillet over medium-high heat until hot. Add oil, tilt to coat the surface. Quickly and carefully place dumplings in skillet; don't over crowd the skillet.
7. Cook dumplings for 2 minutes without moving the dumplings.
8. Carefully add the water and immediately cover with lid, this will cause the oil in the pan to splatter. Turn heat down to medium and cook for 4-6 minutes, allowing the dumplings to steam/boil. Shake the pan a few times to encourage dumplings to release.
9. Gently remove the lid, careful of splattering, and cook 2-3 more minutes until the moisture has evaporated and the dumplings have browned on the bottom. Remove with slotted spatula and serve.



Dumpling Dipping Sauce

INGREDIENTS

- 2 tablespoons soy sauce
- 2 tablespoons black vinegar
- 2 tablespoons toasted sesame oil
- 1 tablespoon sugar or honey
- 1 clove garlic, pressed
- 1 teaspoon ginger, grated
- 1/4 cup water
- 1/4 cup sliced green onion

DIRECTIONS

1. In a medium bowl, whisk together all ingredients. Let sit for 30 minutes before serving for best flavor.

Dumpling Chili Oil Sauce

INGREDIENTS

- 1 tablespoon soy sauce
- 1 tablespoon Shaoxing wine
- 2 tablespoon black vinegar
- 2-4 tablespoons chili oil or chili crisp
- 1 tablespoon sugar or honey
- 1 clove garlic, pressed
- 2 tablespoon sliced green onions

DIRECTIONS

1. In a medium bowl, whisk together all ingredients, except green onions.
2. Serve over hot, freshly cooked dumplings. Garnish with spring onions.

