

Dumpling Sauce

OPTION 1

- 4 tablespoons soy sauce
- 2 tablespoon rice vinegar
- 1 tablespoon sesame oil
- 1 tablespoon honey
- 1 teaspoon chili oil
- 2 cloves garlic, minced
- 1 stalk green onion, chopped
- 1 teaspoon sesame seeds

OPTION 2

- 3 tablespoons gochujang Korean chili pepper paste
- 2 tablespoons water
- 2 tablespoons rice vinegar
- 2 teaspoons minced garlic
- 2 tablespoon sugar
- 1 teaspoon sesame oil

OPTION 3

- 2 tablespoon fish sauce
- 4 tablespoons lime juice
- 2 tablespoons Thai chili sauce
- 4 cloves garlic, minced or pressed
- 2 tablespoon cilantro, chopped

DIRECTIONS

1. Whisk together all ingredients in a medium bowl.
2. Let sit for 20-30 minutes, at room temperature, to allow flavors to develop before serving. Whisk again before serving.



Steamed Pork Buns

INGREDIENTS

Dough

- 1 cup warm water
- 2 teaspoons active dry yeast
- 2 1/2 cups bread flour
- 1/2 cup cornstarch
- 5 tablespoons sugar
- 2 teaspoons salt
- 1 teaspoon baking powder
- 2 tablespoons oil

Filling

- 1 1/2 tablespoons oil
- 1 small bunch green onions, finely sliced, whites and green divided
- 2 cloves garlic, minced
- 1-inch ginger, peeled and minced
- 1 pound ground pork
- 3/4 teaspoon five spice powder
- 2 tablespoon dark soy sauce
- 2 tablespoons rice vinegar
- 1 tablespoon honey
- 2 tablespoons hoisin sauce
- 1 tablespoon oyster sauce
- 1/2 teaspoon white pepper
- 1 1/2 teaspoons cornstarch dissolved in 1 tablespoon water
- Cabbage leaves or parchment for lining the steamer baskets

DIRECTIONS

1. Mix yeast into the cup of warm water and let sit for 5-10 minutes.
2. In a large bowl, whisk together flour, cornstarch, sugar, salt, and baking soda. Pour in yeast mixture and stir together until a shaggy dough forms. Add oil and continue stirring until a rough ball forms.
3. On a lightly floured surface, knead dough ball for 10-15 minutes until it has a nice, smooth consistency. Form dough into a ball, place in a bowl, and cover. Let dough rest for 60 minutes.
4. Prepare the filling: heat a medium skillet over medium-high heat. Add oil, green onion whites, garlic, and ginger. Cook until fragrant. Add ground pork and continue cooking until the pork is cooked through.
5. Add the five spice powder, dark soy sauce, mirin, honey, hoisin sauce, and white pepper to pork. Cook until bubbly, about 2 minutes, then add cornstarch mixture, Cook until thickened.
6. Remove filling from the heat, stir in the green onion greens and allow to cool completely.
7. To prepare the bun dough, place the rested dough on a lightly floured surface and knead gently a few times. Form a large flattened disk, rolling out the dough until it's about 1/4 inch thick. From the bottom edge, roll up the dough into a tight log. Cut the dough into approximately 12 equal sized rounds.
8. Flatten each round and roll them out until they're the size of your hand - rolling the edges thinner than the center.
9. Add about 2 tablespoons of filling to the center of each dough circle. Working carefully, pinch-pleat the edges of the dough together until you've closed the dough around the filling.
10. Place buns in a steamer lined with cabbage leaves (or parchment), leave 2-inches between buns. Place steamer over a pot of water, bring water to a boil, and steam for 12-15 minutes.



Steamed Dumplings

INGREDIENTS

- 1 pound ground chicken
- 1/2 cup shredded cabbage
- 1 cup shiitake mushrooms, minced
- 4 green onions, thinly sliced
- 2-inch ginger, peeled and grated
- 2 eggs
- 2 tablespoon toasted sesame oil
- 2 tablespoon soy sauce
- 1 tablespoon fish sauce
- 1 tablespoon sugar
- 1/2 teaspoon ground white pepper
- 1 tablespoon cornstarch
- 1 package dumpling wrappers
- Cabbage leaves or parchment for lining the steamer baskets

DIRECTIONS

1. In a large bowl, combine the ground chicken, cabbage, mushrooms, green onions, ginger, eggs, sesame oil, soy sauce, fish sauce, sugar, pepper, and cornstarch. Mix everything together, stirring vigorously until the mixture looks uniform and sticky.
2. Prepare the dumplings by placing about 2 teaspoons of filling to the center of the dumpling wrapper. Moisten the edges of the wrapper with water and bring the edges together, pinching to seal.
3. Place dumplings in a steamer lined with cabbage leaves (or parchment), leaving 1-inch between dumplings. Place steamer over a pot of water, bring water to a boil, and steam for 12-15 minutes.

