



PORK AND SCALLION DUMPLINGS

Ingredients

- 20-30 dumpling circle shaped wrappers
- 1 lb ground pork
- 1/2 cup shaved cabbage (optional, for a less meaty dumpling)
- 2 eggs
- 3 garlic cloves, minced
- 5 stalks of scallion/green onion, finely chopped
- 2 Tbsp. soy sauce
- 1 Tbsp. shoaxing cooking wine (rice vinegar will work too)
- 1 Tbsp. canola oil or sesame oil
- 1 Tbsp. salt
- 1 tsp. white pepper

Directions

1. Combine the pork, eggs, minced garlic, scallion, cooking wine, soy sauce, oils, salt and white pepper. Let it marinate for about 20 minutes in the fridge.
2. Put a heaping teaspoon of pork filling onto each dumpling wrapper and fold them up one by one.
3. Different ways to cook the dumplings:
 - Boil - cook for 10 minutes in boiling water.
 - Steam - place all the dumplings in a lightly oiled skillet. Boil 1/2 cup of water and pour it into the skillet - cover with a lid and let the dumplings cook for 10 minutes like this - until the water is almost gone.
 - Pan fry - Boil dumplings first. Add 3 tablespoons of neutral oil to a skillet on medium heat. Place the dumplings into the skillet when the oil is hot. They should sizzle. Cover with lid and cook for 4 minutes at a time as you check the bottom of the dumplings to make sure they aren't burning. Once they are golden brown and crispy on the bottom, they're done.

