

DO YOU WANT TO MAKE
SOME DUMPLINGS?



Ah Mah's Dumpling Recipe

Ingredients:

- 1.5 lb minced pork or vegetarian meat option
- 5 cups of napa or baby bok choy
- 2 green onions
- 1 tbsp ginger
- 1 tsp salt
- 1 tsp pepper or white pepper
- 2 tbsp cornstarch
- 1 tsp sesame oil
- 3 tbsp of soy sauce
- .25 cup oil
- 2+ packages of dumpling wrappers
- bowl of water

Directions:

Wash napa or baby bok choy. Chop them finely.

Chop small slivers of green onion and dice ginger.

In a large bowl, mix pork, vegetables, oil, sesame oil, cornstarch, salt, pepper, and soy sauce until well combined.

Line a baking sheet with parchment or flour (so the dumplings don't stick to the surface).

For each wrapper, put about 1–1.5 spoonfuls of meat filling. Use your finger to line the edges of the wrapper with water, then fold the wrapper in half and pinch the edges together. You can try different ways of pinching the edges: pinch them tight, fold them into a fan shape, or crease them together. Once complete, put them on the baking sheet. Keep some space between them, otherwise they will stick together!

Once you are done, you can boil them in a pot of boiling water until they float to the top, steam them, or panfry them (add a bit of oil in the wok and fry them on both sides)!

Once they are ready, you can dip them in soy sauce, hoisin sauce, or chili oil—whichever sauce(s) you like!

You can make them yourself, but it's a lot of fun to make them with family and friends! Eating them all together makes a wonderful feast!

by Rosena Fung

