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Chinese Chives and Pork Dumplings

猪肉韭菜饺子
zhūròu jiǔcài jiǎozi

Make 50 dumplings

Shopping list:

Chinese leeks, rolling pin, slotted ladle (from Asian store)

Ingredients:

0.5 lb. Chinese Chives 韭菜 jiǔcài (Asian grocery) or (a small leek from any supermarket)

1 lbs. Ground Pork 猪肉 zhūròu (or any ground meat)

Ginger 姜 jiāng,

Soy Sauce 酱油 jiàngyóu,

Sesame Oil 香油 xiāngyóu,

Black Pepper 胡椒 hújiāo,

3 cups Flour 面粉 miànfěn

Prepare:

1. 1.5 cup warm water with Flour; knead into dough; cover with a wet towel for half an hour
2. Mince Chinese chives and ginger.
3. Mix together: ground meat, chives, ginger, soy sauce, black pepper and sesame oil
4. Roll the dough into long strips and cut it into 1" segments.
5. Using a rolling pin to roll each segment into a disk
6. Put a spoonful of filling onto each disk and wrap it to seal the filling.

Cooking: (3 ways)

A. Boiled dumplings 水饺 shuǐjiǎo

1. Bring a pot of water to boil.
2. Drop dumplings into the boiled water and stir with a wooden spoon to prevent dumplings from sticking to the pot. Cover with lid, bring it to boil 1
3. Add a cup of cold water, lid off, bring to boil 2
4. Add a cup of cold water again, lid off, bring to boil 3
5. Ladle the cooked dumplings onto a plate

B. Fried dumplings 煎饺 jiān jiǎo

1. Arrange dumplings into a 9” cooking pan
2. Add a few drops of oil and a half cup of water, lid on
3. Cook until the water is evaporated and the bottom of the dumpling is golden

C. Steamed dumplings 蒸饺 zhēng jiǎo

1. Place 3 tiers of bamboo steamers in the wok with plenty of water. First tier empty. Put a couple of big leafy vegetables (napa cabbage) for upper two tiers of the steamer
2. Arrange dumplings into the upper 2 tiers
3. Steam for 15 minutes

Dipping sauce: Soy sauce, vinegar, ginger, sesame oil; chili (optional)

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