

RECIPES FROM three eighty ate

Pork & Cabbage Dumplings

Yield: 25 pieces

Dumplings:

1 lb	Napa Cabbage
4 TBS	Salt
20 oz	Minced Pork
1/2 cup	Carrots, peeled and fine diced
1 TBS	Garlic, finely minced
2 TBS	Ginger, grated
1	Egg, lightly beaten
1 tsp	Ground White Pepper
1 tsp	Salt
2 TBS	Sugar
1/3 cup	Oyster Sauce
1/2 cup	Shaoxing Chinese Wine
4 TBS	Soy Sauce
1 package	Wheat round dumpling skins

Combine all the ingredients in a large bowl. Mix well in one direction until combined. Place 1.5 TBS of the pork filling in the dumpling skin. Using cold water, wet the edges of the dumpling skin and fold.

Using a heavy non-stick pan with a lid, add a little vegetable oil and heat over medium. Place 10-12 dumplings in the pan, flat side down. When they sizzle, add a few teaspoons of water and cover for 8-10 minutes. Remove from the pan and serve.

Dipping Sauce:

2 stalks	Scallions, chopped
1 cup	Black Vinegar
2 TBS	Ginger, minced
1 TBS	Sesame Seeds, toasted

Mix all ingredients together.