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Chinese Chives and Pork Dumplings

猪肉韭菜水饺

zhūròu jiǔcài shuǐjiǎo

Ingredients (makes about 60 dumplings):

- 1 lb minced Chinese Chives 韭菜 jiǔcài (from Asian grocery store)*
- 2 lbs of ground pork 猪肉 zhūròu (or any ground meat)
- 2 lbs of Flour 面粉 miànfěn
- 2 Tbsp Raw Ginger, minced 姜 jiāng
- 1/2 cup Soy Sauce 酱油 jiàngyóu
- 1 Tbsp Sesame Oil 香油 xiāngyóu
- 1 Tsp Black Pepper 胡椒 hújiāo

*Substitute 1 large leek (minced) if Chinese chives are not available.

Vegan alternative ingredients (makes about 60 dumplings):

- 1 small pack of angel hair rice noodles - presoak a large handful in hot water
- 1 small pack of mushrooms, minced
- 1 small bundle of minced spinach or other greens
- 2 lbs Flour
- 2 Tbsp Flaxseed - presoak in 1/2 cup warm water until gelatinous
- 1 Tbsp Sesame Oil
- 2 Tbsp Olive oil
- Black Pepper to taste
- Salt to taste
- Optional: a dash of Maple Syrup

Cooking Equipment:

Rolling pin, stovetop, slotted ladle, pot for boiling dumplings, serving plate

Preparation:

1. Flour with warm water; 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-inch 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: 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 ready to serve.

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