

Rice Paper Shrimp Dumplings

Ingredients

1 lb Shrimp (shelled and deveined,	coarsely chopped)
2 Shiitake Mushrooms (chopped)	2 Green Onions (sliced)
1/2 t Ginger (grated)	1/4 t Salt
1/8 t White Pepper	1 t Sesame Oil
16 Rice Paper Sheets	6 T Water
3/4 t Rice Vinegar	1/4 c Cornstarch
1/4 c Vegetable Oil	1 T Soy Sauce (plus 1 teaspoon)
1 T Black Vinegar	1/2 T Chili Oil
1 t Rice Wine	1/2 t Sugar
1 t Oyster Sauce	

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Instructions

1. Pat shrimp down with paper towels to make sure they are dry. In a mixing bowl, add shrimp, shiitake, green onions, ginger, salt, white pepper, sugar, 1 teaspoon soy sauce, rice wine, oyster sauce, and sesame oil. Mix to combine, set aside.

2. In a small bowl, add the water and rice vinegar then mix. Set aside. Place a sheet of rice paper on a large plate. Brush the water mixture on both sides of the rice paper until softened.

3. Add about a tablespoon of filling to the center and bottom third of the wrapper. Fold the bottom third up then fold the sides of rice paper toward the center, and roll it up all the way. Repeat with the rest. Make sure the dumplings are not touching.

4. Sprinkle and pat each side of the dumpling with the cornstarch. In a nonstick pan over high heat, pour the oil into the pan and add a pinch of salt.

5. Transfer half the dumplings to the pan, making sure they do not touch. Fry until crispy, about 2 minutes on each side. Remove to a cooling rack and repeat with the rest of the dumplings.

6. In a small bowl mix together the soy sauce, black vinegar, and chili oil. Mix well

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and serve with the dumplings.