

Dumpling Lasagna

Ingredients

7 oz Ground Pork	3 1/2 oz Shrimp (chopped)
14 Won Ton Wrappers	3 Napa Cabbage Leaves
3 Green Onions (chopped)	1 t Garlic (minced)
1/2 t Ginger (grated)	1 T Cornstarch
1 T Oyster Sauce	1 T Soy Sauce (plus 1 teaspoon)
1/2 T Rice Wine	1/2 T Sesame Oil
1 t Dark Soy Sauce	1 t Chicken Bouillon
1/2 t Sugar	1/8 t White Pepper
1/3 c Water	1 T Chili Crisp
2 t Black Vinegar	

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Instructions

1. In a large bowl, combine the pork and shrimp with 2 green onions, garlic, ginger, cornstarch, oyster sauce, 1 tablespoon soy sauce, rice wine, sesame oil, dark soy sauce, chicken bouillon, sugar, white pepper, and water.

2. Mix well in one direction until the meat absorbs the water and becomes slightly sticky. Set aside.

3. Trim the napa cabbage leaves to fit your bowl. In a 9-inch pie pan, add a layer of cabbage leaves then spread about a ½-inch layer of the meat mixture. Add another layer of napa cabbage, then dip 3 won ton wrappers in water and place on top.

4. Repeat with another layer of meat and napa cabbage, then finish with 4 dumpling wrappers, or enough to fully cover the surface.

5. Add about 2 inches of hot water to a steamer and carefully place pan inside the steamer. Turn the heat to high. Once the water is boiling, cover and steam for 20 minutes.

6. Serve hot, garnished with 1 chopped green onion. Drizzle chili crisp, black vinegar, and 1 teaspoon soy sauce. Enjoy!