

# Dumpling Skirt

## Ingredients

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- 1 1/2 T Vegetable Oil
- 1/4 c Water
- 3/4 t Flour (plus 3/8 teaspoon)
- 3/4 t Cornstarch (plus 3/8 teaspoon)
- 1/8 t Salt
- 5 Dumplings (frozen)

## Instructions

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1. In a bowl, whisk together 1 tablespoon of oil, water, flour, cornstarch, and salt. Set aside.
2. Heat a 8" nonstick pan on medium low. Add 1/2 tablespoon of oil and swirl the pan to coat the bottom. Add dumplings in a flower pattern and cover the pan with a lid for 2 minutes.
3. Lift the lid and add the water mixture to the pan and cover. Make sure the mixture comes up to one-third of the dumpling. Steam the covered dumplings for 5-6 minutes or until the water has evaporated and the residual oil is left.
4. Remove the lid and the skirt will become golden brown. Watch this carefully to ensure it does not burn, this will happen quickly!
5. Turn off the heat and carefully loosen the dumplings and skirt from the pan with a spatula

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and place on a plate. Serve your dumplings with your favorite dumpling sauce and enjoy!