

Pork and Fish Dumplings

Ingredients

1/2 lb White Fish
6 oz Ground Pork
1 1/2 oz Chinese Chives
3/4 t Salt
1 1/2 T Vegetable Oil
1 T Sesame Oil
1/4 t White Pepper
1/4 t Sugar
2 T Rice Wine
1 1/2 T Soy Sauce
1/2 c Cold Water (plus 2
tablespoons)
4 clv Garlic (minced)
1 1/2 T Ginger (grated)
2 T Green Onions (chopped)
50 Dumpling Wrappers

Instructions

1. In a large bowl add all of the ingredients, except for wrappers. Whip in one direction using chopsticks or a wooden spoon for a good 5 minutes until the filling becomes gooey and sticky. Cover and marinate in the refrigerator for 15 minutes.
2. Take one wrapper and add about a tablespoon of filling to the center, and fold the wrapper in half. Position the dumpling so that each side is held in place by your thumb and index finger (this is a two-handed operation). Then with gentle pressure, press the two sides of the wrappers closed tightly. At the same time, press the filling slightly downward, by bringing your wrists slightly closer. Place the dumplings on a sheet pan lined with parchment paper.
3. To cook the dumplings, make sure to cook them in

Pork and Fish Dumplings

small batches, since the filling is somewhat wet and the dumplings will lose their shape when left sitting for too long. Fill a large soup pot halfway with water. Bring it to a boil. Add the dumplings, stirring the water slowly as you add them to prevent them from sticking to each other. Keep the pot uncovered.

4. Bring the water to a boil again, and then add 1 additional cup of cold water to stop the boiling process. As the pot of water continues to rise in temperature, add another cup of cold water and repeat the process one more time until the dumplings are floating to the surface. Scoop them out with a strainer and enjoy them right away with a dipping sauce.

5. If you plan on freezing the dumplings. Wrap

Pork and Fish Dumplings

entire sheet pan with plastic wrap, once frozen
put them in a zip top bag. You may cook dumplings
in the same way as the fresh ones.