

# Chinese Dumplings

Chinese name: 饺子 (jiǎo zi)

**Servings:** Makes 50 dumplings

12 ounces napa cabbage leaves, finely chopped (or regular cabbage)  
2 teaspoons kosher salt (or 1 teaspoon table salt)  
2 teaspoon minced fresh ginger  
2 garlic cloves, minced  
1/4 cup minced Chinese chives or green onions (white and green parts)  
2 pounds ground pork  
1/4 teaspoon ground white pepper (or freshly ground black pepper)  
2 tablespoons soy sauce  
2 tablespoon Chinese rice wine (or dry sherry)  
2 tablespoons sesame oil  
1 package frozen round dumpling wrappers (gyoza/potsticker wrappers), defrosted at room temperature for 30 minutes or make as below.

## **DIRECTIONS:**

1. To make the filling, put the minced cabbage to a large bowl and sprinkle with the salt. Let cabbage sit for 10 minutes. In the meantime, mix the pork, ginger, green onions, pepper, soy, wine and sesame oil. Set aside.
2. Use your hands to grab a handful of the cabbage and squeeze and discard the excess moisture out into the sink. You can also spoon all of the cabbage onto a cheesecloth and then squeeze all the water out. Place the dry cabbage back into the large bowl and add the pork mixture. Fold the cabbage into the pork mixture.
3. Take one dumpling wrapper, spoon scant 1 tablespoon of the pork mixture onto the middle of the wrapper. Dip one finger into water and "paint" one half of the edges of the dumpling wrapper. Bring up the bottom side of the wrapper, fold up and press to shape into a half-moon shape, encasing all of the filling. Place on baking sheet, cover loosely with plastic wrap or a damp towel and repeat with rest of dumplings. Make sure that the dumplings do not touch each other on the sheet.
4. When all dumplings assembled, you can cook immediately or cover with plastic wrap and refrigerate for up to several hours. To cook, half-fill a large pot with water and bring to boil. When boiling, and gently slide in 1/3 of the dumplings. When water returns to a boil, turn heat to a simmer and gently cook for 6-8 minutes. Remove with slotted spoon and repeat with remaining dumplings. Serve with dipping sauces.

## To make the wrappers:

4 cups all purpose flour  
1 ½ cups hot boiling water  
additional flour for the work space

Measure out flour into a large work bowl. Slowly add the hot water to the flour and stir with a spoon or chopsticks until it is combined and sort of lumpy. Knead the dough in the bowl with your hands until smooth and sort of elastic. Cover the dough in plastic wrap or a damp paper towel, and let rest for at least 30 minutes, up to two hours.

When ready to wrap, pull off a portion of the dough that is just large enough to roll out into a 5-6 inch log about 1 inch diameter (about ¼ of the ball). Wrap the rest of the dough back up. Cut equal sized nuggets about 1 inch thick (12 nuggets). Lay the cut cylinders on their sides and flatten into 1 ½ inch wide discs. Using a rolling pin, flatten the outer edges while turning the disc. You want the middle of the disc to be just slightly thicker than the edges, which is why you roll from the outer edge

For the dipping sauce

2 Tbsp light soy sauce  
2 Tbsp chinkiang (black rice) vinegar  
1 Tbsp chilli oil  
1 tsp sugar  
1 tsp grated ginger

And/Or

Light soy and rice vinegar 2:1

And/Or

Chili garlic sauce