

CHINESE CUISINE

Pork and Vegetable Dumplings

Yield: ~100

- 1000g dumpling wrapper (2 packs)
- 500g ground pork
- 500g Chinese (napa) cabbage
- 1 pack firm tofu (~14 oz)
- 2 cups mushroom, chopped
- 1-1.5 cups carrot, peeled
- 1-1.5" knob of ginger
- 1 bunch scallion
- Sichuan peppercorn
- 20ml vegetable oil
- Glass (mung bean) noodles
- 1 tablespoon cooking wine
- 3 tablespoons soy sauce
- 2 tablespoons oyster sauce
- 1.5 tablespoons sugar
- 1 tablespoons sesame oil
- Ground pepper
- Salt
- Vinegar

Chop the cabbage, mushroom, carrot, scallion and ginger into small pieces.

Soak the glass noodles in hot water to soften them.

For pork dumplings:

Heat up the oil and add the Sichuan peppercorn. Let it cool it down for a little while.

Add cabbage, scallion and ginger into the ground pork. Add soy sauce, cooking wine, oyster sauce, sugar, salt, pepper powder, sesame oil to the mixture.

Pour the Sichuan peppercorn oil onto the pork mixture.



Stir the pork in one direction until you feel some resistance.

For vegetarian dumplings:

Mix tofu, chopped carrot, chopped glass noodles, chopped mushroom, chopped cabbage, salt, sugar, soy sauce, ginger and pepper powder together.

Wrap the dumplings.

To boil the dumplings, put them into a pot until the water boils. Add water into pot. Repeat 3 times and put the lid on to boil for a while.

To make sauce for the dumplings, mix vinegar, soy sauce and sesame oil together.

Dip the dumplings in the sauce.

Easy Scallion Pancake

Yield: 10 pancakes

- 50 Dumpling wrappers
- 3 scallions
- 1 stick butter, melted
- Salt

Chop scallion into small pieces

Put 5 dumpling wrappers on the table

Brush the dumpling wrappers with butter and salt

Spread scallion pieces on the dumpling wrappers

Roll up the dumpling wrappers into a thin log, and then coil it like a cinnamon roll.

Let it rest for 10 minutes.

Flatten the dough into a pancake

Let the pancake rest for 15 minutes

Fry the pancakes

