

CHINESE DUMPLINGS

Dough

7 cups all-purpose flour

2 1/4 cups water

Pork & Chive Filling

1 pound ground pork belly (~60% lean)

1/2 pound shrimp

A bunch of chives

1 egg

Minced garlic

Minced spring onions

Minced ginger

1 tablespoon Chinese cooking wine

3 tablespoons soy sauce

1 tablespoon oyster sauce

3 tablespoon sesame oil (or peanut oil)

Salt to taste

Vegetarian Egg and Chive Filling

A bunch of chives

5 eggs

Minced garlic

Minced spring onions

Minced ginger

1 tablespoon Chinese cooking wine

2 tablespoons soy sauce

3 tablespoon sesame oil (or peanut oil)

Salt to taste

Instructions for dough and fillings:

- Put flour in a large mixing bowl. Gradually add water to the flour and knead into a smooth dough. Cover with a damp cloth and let the dough rest for about 30 minutes.
- Chop the shrimp. Add all the ingredients except the chives into in a mixing bowl. Break down the ground pork and start mixing them in one direction. The filling should eventually become sticky and like gel. Put the filling in the fridge and let the meat absorb all the flavors.
- For vegetarian filling- Beat the eggs and add some salt to the egg mixture. Pour the mixture into a heated pan and cook the eggs on medium-low heat. Scramble the eggs constantly. The cooked product should look somewhat similar to the texture of ground beef.
- While the filling is marinating, start chopping the chives. Add oil to the finely chopped chives. This will reduce the amount of juice leaked from the chives.
- Finally, mix meat filling and chopped chives.
- For vegetarian filling- Add all the ingredients into a large mixing bowl. (I recommend making the vegetarian dumplings first because the filling tends to get more watery and soaks the dumpling wrapper)

Instructions for assembling the dumplings:

- Once the dough is ready, cut out small pieces from the dough. Press each piece and it will form a small, thick wrapper. With a rolling pin, roll the pieces out into circles and try to leave the middle a little thicker than the edges. Add a spoonful of filling to the center and fold it.

- Bring a pot of water to a boil (water should cover all the dumplings). Drop the dumplings into the water. Stir a bit to keep them from sticking to the bottom and each other. When the water starts boiling again, add about 1 cup of cold water. Repeat three times and the dumplings will be ready to serve.

COCA COLA CHICKEN WINGS

Ingredients:

30 chicken wings
Chopped ginger
Chopped spring onions
Chopped garlic
2 tablespoon Chinese cooking wine
3 tablespoons soy sauce
1 tablespoon oyster sauce
Coca Cola
Salt to taste

Instructions:

- Soak the chicken wings in cold water.
- Score each wing with a knife so it can absorb the flavors better.
- Add chicken wings, ginger, spring onions, garlic, cooking wine, soy sauce and oyster sauce to a mixing bowl. Marinate for ~30 minutes.
- In a heated pan on high heat, add about 3 tablespoons of oil. Wipe off the excess marinade on the wings. Carefully fry the wings until each side is slightly browned. Add some roughly chopped garlic, cooking wine, and soy sauce. Stir a bit.
- Add coca cola and let it cover the wings. Cook with lid off for about 30 minutes. When all the liquid evaporates, the dish will be ready to serve.

CUCUMBER SALAD

Ingredients:

15 seedless cucumbers
Soy sauce to taste
Salt to taste
Sesame oil to taste
Toasted sesame seeds

Instructions:

- Chop the cucumbers into cubes.
- Add the condiments and mix.