

Chinese Dim Sum

Dumplings, pot stickers, wontons, & spring rolls

Dumpling Filling

For 100 servings

Ingredients

1.5 lbs ground pork	5 cups of veggies
1 T minced fresh ginger	One cup shredded carrots
2 T thinly sliced green onion	Three cups shredded Chinese cabbage
4 cloves of garlic, minced	One cup chopped mushrooms
4 T soy sauce	1 tsp sugar
2 T sesame oil	2 tsp cooking wine
1 egg, beaten	1 tsp corn starch
Pepper to taste	Cilantro, for garnish

Dipping sauce

Minced garlic cloves, vinegar, and soy sauce to taste

Wrappers

80 Round wrappers (for dumplings, pot stickers, wonton), and ~20 spring roll wrappers

Directions

Bring a pot of water to boil, and boil veggies for 30 seconds to eliminate excess moisture. Remove from heat and submerge in cold water immediately to stop the cooking process. Drain well.

In a large bowl, combine all ingredients, stir until well-mixed.

For Dumplings

- Wrap into dumpling shape. Boil in hot water until the dumplings float. Or, steam with closed lid for approximately 7 minutes.
- Serve with dipping sauce

For pot stickers

- Add oil to cover the bottom of a pan, heat until a drop of water sizzles in it
- Add dumplings to the oil and fry just the bottom side until golden
- Add water to pan, making sure all pot stickers are submerged.
- Close lid and boil for approximately 4 minutes, or until cooked.
- Serve with dipping sauce

For wonton soup

- Boil wontons in hot water until they float.
- Drizzle with 1 tsp of soy sauce, and a small dash of sesame oil
- Add cooked wontons to bowl. Garnish with cilantro.

For spring rolls

- Heat a pot of oil to 350 degrees F.
- Fry until golden brown.

Celery peanut salad

Ingredients

5 stalks of celery, julienned

2 T sesame oil

1 cup raw peanuts

Whole pepper corns

Salt and pepper to taste

3 cloves of garlic, minced

Directions

Bring a pot of water to boil. Boil celery for approximately 30 seconds, until bright green. Remove from heat and immediately submerge in cold water to stop the cooking process.

Boil raw peanuts with pepper corn, salt, and pepper, until soft

Heat sesame oil in a hot pan

Mix celery and peanuts on a plate. Place minced garlic on top. Pour hot sesame oil directly onto the garlic in order to cook the garlic.

Mix well and serve immediately