

Halle Recipes

Ryan's Jiaozi (Chinese Dumplings)

by Ryan Heyborne

SERVES

Serves 6

Ingredients

- 2 lbs. Ground pork
- 6 drops of sesame seed oil
- ¼ Cup Soy Sauce
- ½ Tbsp. Salt
- 1 Tbsp. Corn Starch
- 8 large leaves of Napa Cabbage
- 6 green onions
- ½ tsp. chopped fresh ginger
- 2 minced garlic cloves

Method

1. In a large bowl, combine the first 5 ingredients.
2. Mix these with a large spoon or with your hands.
3. Chop up the remaining 4 ingredients using a food processor or knife.
4. Add these chopped vegetables to the meat mixture and combine well.
5. Place a little less than a tablespoon of filling in the center of one of the wrappers.

6. Dip your finger in water and rub water around the edge of the wrapper.
7. Pinch opposite sides together, fold remaining sides toward the center, and seal tightly.
8. Flour a cookie sheet and place the folded jiaozi on this.
9. For boiling: Drop the jiaozi into a pot of boiling water, stir gently to prevent sticking, add cool water when necessary until cooked.
10. For frying: Pour canola oil into a large pan, heat to medium/high temperature, cover and cook until bottoms turn golden brown, pour in about $\frac{1}{4}$ cup of water, let steam for another 5 or so minutes.

Notes

You can buy wrappers at most grocery stores. They are often called wonton wrappers and the best kind usually say something about “Chinese Dumplings” or “Gyoza.” You can also use larger “Egg-roll Wrappers” cut into fourths. You will need 2 packages. For dipping, mix equal parts of dark vinegar (you can use Balsamic) and soy sauce, chop some fresh green onions and ginger to add.