



## **Dumplings**

### **Ingredients:**

Pot Sticker Wraps, round (such as Wing Hing brand)

### **Filling:**

1 lb. Ground Pork, seasoned with ½ tsp salt

Shrimp, chopped

Chinese Chives or Napa cabbage, finely minced

Mushrooms, finely minced

1 slice of fresh ginger, finely minced

Soy Sauce, approximately 3 tablespoons

Water, approximately 2 tablespoons

Sesame Oil, approximately 1 tablespoon

Egg to bind

In a large bowl, mix all filling ingredients well to combine. Place a small portion (about one tablespoon) of filling in the middle of each wrapper. Lightly dampen the edges of the dumpling with water. Fold the dough over the filling into a half moon shape and pinch the edges to seal. Continue with the remainder of the dumplings.

To cook, bring a large pot of water to boil adding a pinch of salt. Add some dumplings to water, giving them a gentle stir so that they do not stick. Bring the water to a boil and add ½ cup of water. Cover and repeat three times. When the dumplings come to a boil the third time, they should float to the top and be translucent when cooked. Total cooking time approximately 10-15 minutes.

## **Spring Rolls**

### **Ingredients:**

Spring Roll Wrapper (thin)

Sweet Chili Sauce

**Filling** (can really be anything you want or have in your refrigerator or pantry – even leftovers!):

Ground Pork, seasoned with salt and pepper

Carrots, minced

Water chestnuts, minced

Onion, finely minced

Shrimp, chopped

Egg to bind

In a large bowl, mix all filling ingredients well to combine. Place a small portion on wrapper and wrap tightly folding over the sides to the center. Roll small and tight. Wet the edge of the wrapper with cornstarch and water slurry to seal. Fry until golden brown. Serve with Sweet Chili Sauce on the side.

For detailed instructions on how to wrap a spring roll, refer to:

<http://steamykitchen.com/13029-my-mothers-famous-chinese-egg-rolls-2.html>