

Fried Asian Seasoned Pork Dumplings



Ingredients:

2 lbs ground Pork
8 cloves minced Garlic
1 cup finely chopped green Onions
6 tbsp very finely minced fresh Ginger
4 tbsp Soy sauce
2 tsp Oyster sauce
2 tsp Sesame Oil
2 pinch Cayenne Pepper
3 cups finely chopped green Cabbage
2 tsp Salt & Pepper
50-60 Won-Ton skins (prepackaged)

Dipping Sauce: ½ cup seasoned Rice Vinegar, ½ cup Soy sauce, whisk together.

Directions:

Place ground pork, green onion, garlic, ginger, soy sauce, oyster sauce, sesame oil, and cayenne in mixing bowl and top with green cabbage.

Mix thoroughly until combined.

Usually, tamp down lightly, cover with plastic and refrigerate until chilled (1 hour). Since this is our first appetizer, **MCCW chefs**, spread evenly on sheet pan and put in the freezer for 15 mins to move our evening along a bit.

Make Dumplings: Have small bowl of water close to moisten fingers.

Put light coat of flour on your working surface.

Separate single won-ton skins and place on working surface.

Fill skins with approx. 1 tbs of ground pork mixture then close skins by folding in half.

Use the water to moisten fingertips to help you adhere dumpling dough together at edges.

Heat oil to medium, medium high.

Place dumplings flat side down, not touching, and fry until golden brown, about 2 mins.

Drizzle water into pan and **quickly cover**, to steam for 3 mins.

Uncover and reduce heat a bit if needed, and continue to cook until water evaporates.

Transfer cooked dumplings to warming dish.

Cook the rest of the dumplings in the same manner.

Garnish with green onion or chef's choice.

Serve with dipping sauce.