

## Steamed Chinese Dumplings Recipe

2 cups all purpose flour

1/2 tsp salt

2/3 cup boiling water

1/4 cup cold water

2 TBSP soy sauce

1 tsp cornstarch

1 medium carrot, shredded

2 TBSP thinly sliced scallion

2 TBSP cilantro

1/4 tsp salt

3/4 lb ground pork

Soy Dipping Sauce (recipe below)



### Procedure

For dough, in a medium mixing bowl, combine flour, 1/2 tsp salt and boiling water, stirring constantly with a fork. Add the cold water, mix with hands til dough forms a ball. The dough will be sticky. Cover and set aside.

For filling, in a medium mixing bowl stir together soy sauce and cornstarch. Stir in carrot, scallion, cilantro and salt. Add ground pork; mix well. Using about 1 TBSP for each, shape filling into 30 balls. Set aside.

Divide dough in half. Return one half to bowl, cover and set aside.

Divide other portion into 15 pieces. On a well floured board, roll each piece into a 3" circle. Place a meatball in center of each. Fold dough up and around filling, twist to seal.

Repeat with remaining dough to make 30 dumplings. In a steamer or dutch oven, bring water to a boil. Place dumplings twisted side up on a greased steamer rack, edges not touching. Place rack over boiling water. Cover and steam dumplings for 18-20 minutes until meat is no longer pink. Serve warm with soy dipping sauce.

**SOY DIPPING SAUCE:** Combine 1/4 cup rice wine vinegar or white vinegar and 1/4 cup soy sauce. Sprinkle with chopped green onion.