

Good winter time comfort food and it is a wonderful one-pot meal. Just add a salad for a complete meal.

Pork and Chive Dumplings

Although we provided instructions for making wrappers from scratch, store bought wrappers are just as delicious.

Chinese chives have a strong, garlicky flavor and their stems are flat and skinny rather than hollow, like regular chives. They are available at Asian markets. If Chinese chives are not available, an equivalent amount of Napa cabbage may be substituted. You may substitute ground chicken, beef, or tofu for the pork. Use extra firm tofu and press the liquid out of it before crumbling.

Instead of boiling, you may steam dumplings in a steamer for 10 minutes. Make sure to separate the dumplings in the steamer to avoid sticking.

Dumplings may be frozen before cooking. To freeze: Arrange in single layers on cookie sheets lined with wax paper, and place in freezer. After dumplings are frozen, they may be transferred to plastic freezer bags. To cook frozen dumplings: Bring a large pot of water to a boil. Place the frozen dumplings in the water and bring to a boil a second time. Add two cups of cold water and bring everything to a boil for a third time. Remove dumplings with a slotted spoon.

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For the filling

- 1/2 pound Chinese chives
- 1/2 pound minced pork
- 1 large egg white



Did you know if you for maximum flavor and long life on onions, wrap your onions (like Vidalias) individually in newspaper and store in a cool, dark place.

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- 1/2 teaspoon minced fresh ginger
- 1/2 teaspoon minced scallions
- 3 tablespoons light soy sauce
- 1 teaspoon dry sherry or

- Chinese rice wine
- 1 tablespoon sesame oil

For the dipping sauce

- 1 tablespoon light soy sauce
- 2 tablespoons white vinegar
- 2 tablespoons grated fresh ginger

For the wrappers

- 2 cups sifted all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup boiling water

1. To make the filling: Bring a medium pot of water to a boil. Add the chives and blanch 30 seconds. Plunge the chives into an ice water bath, then drain.
2. Place the chives in a thin cotton cloth or several layers of paper towels and wring the water out of them. Mince finely.
3. In a medium bowl, mix the chives with the pork, egg white, ginger, scallions, soy sauce, sherry or rice wine, and oil. Stir to blend. Cover and refrigerate while preparing the dipping sauce and wrappers.
4. To make the dipping sauce: Combine ingredients in a small bowl.
5. To make the wrappers: Place the flour in a mixing bowl. Add the salt and boiling water. Stir well, then out onto a floured surface and knead about 10 minutes, until dough is smooth.
6. Cover the dough with a damp cloth and let rest another 10 minutes.

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7. Roll the dough into a long round tube about 1 inch in diameter. Cut into 24 equal pieces. Roll each dough piece into a circular shape about 3 3/4 inches in diameter. The center should be thicker than the sides.
8. To assemble the dumplings: Place 1 tablespoon of filling in the center of each wrapper. Using your fingertip, moisten the edge of the wrapper with water. Fold the wrapper in half and pinch edges together to seal tightly. Repeat to form 24 dumplings.
9. Bring a large pot of water to a boil. Place the dumplings in boiling water and allow water to return to a boil. Add 1 cup of cold water and return to a boil. Remove the dumplings with a slotted spoon. Serve immediately with dipping sauce.