

Pan-Fried Pork Dumplings

Swick

Serves 60 | Active Time: 1 hour 30 minutes | Total Time: 1 hour 30 minutes

Chef's Notes

These dumplings freeze very well. Once filled, freeze them individually in a single layer on a baking sheet. Once frozen, transfer them to freezer bags. Cook them from frozen, the same way as described above. The cooking time will take a little longer when frozen.

Making the Filling

To make the filling, thinly slice the Napa cabbage and the Chinese chives. Mince the garlic and ginger.

In a large bowl, whisk the eggs, soy sauce, sesame oil, salt, garlic and ginger. Add the ground pork, cabbage, and chives and mix evenly together.

Step 1: Making the Filling

- 4 cups Napa cabbage
- 1 1/2 cups Chinese chives
- 3 cloves garlic
- 1 tsp fresh ginger
- 2 large eggs
- 6 tsp soy sauce
- 3 tsp sesame oil
- 1 tsp salt
- 1 lb regular ground pork

Step 2: Testing the Filling for Seasoning

- vegetable oil (for frying)

Heat a non-stick fry pan over medium heat and add a small amount of oil. Fry a bit of the filling. Once fully cooked through, taste and adjust the seasonings in the filling to your liking.

Step 3: Setting Up an Ice Bath

- ice

Set up an ice bath to keep the pork mixture cold while you fill the dumplings.

Filling the Dumplings

To fill the dumplings, drop about a tablespoon of the mixture into the center of a dumpling wrapper. Do not overfill.

Using water, wet half of the perimeter of the wrapper with your finger. Fold to make a half moon shape. Squeeze out as much of the air out as possible when sealing. You can pleat the edges by folding part of the seam over itself and pressing together to glue.

Step 4: Filling the Dumplings

- 2 packages round wonton wrappers

Pan-Frying & Serving the Dumplings

In a large, non-stick pan, heat 1-2 tbsp. of oil over medium heat. Place the dumplings in the pan and fry on both sides until golden brown (you will need to do this in batches).

Once golden brown, add a few tablespoons of water and cover with a lid to steam for about 3-5 minutes until the pork is cooked through. Remove the lid and let any remaining liquid cook off.

Serve immediately with red rice vinegar, sambal oelek, and soy sauce for dipping.

Step 5: Pan-Frying & Serving the Dumplings

- grapeseed or peanut oil (for frying)
- red rice vinegar (for dipping)
- sambal oelek (for dipping)
- soy sauce (for dipping)