



A Recipe For Dumplings

Ingredients

$\frac{1}{2}$ kilo minced beef

1 kilo spinach (frozen)

$\frac{2}{3}$ cup shaoxing wine

$\frac{1}{2}$ cup canola oil

3 tbi sesame oil

1 tbi salt

3 tbi soy sauce

$\frac{1}{4}$ tsp white pepper

$\frac{2}{3}$ cup water

3-4 packs dumpling wrappers * 6 packets

1. Defrost spinach according to packet directions, squeeze of excess water & chop finely
2. Mix all ingredients in bowl until well combined
3. To wrap: dampen edges of circle w/ water, put $\frac{1}{2}$ tbl of filling in middle. Fold in half & pinch at top. Make 2 folds on each side until dumpling looks like a fan. Make sure it's completely sealed. Put dumplings on baking tray lined w/ paper.
4. To freeze: wrap baking sheets w/ plastic wrap & put in freezer, allow to freeze overnight, take them off the tray & put into ziplock bags.
5. To pan fry: heat 2 tbl oil in non-stick pan over med-high heat. place dumplings in pan & fry for 2 minutes. Pour in thin layer of water into the pan, cover, reduce heat to med-low. Allow to steam until water evaporates. Remove cover, increase heat to med-high & fry for a few more minutes until bottom is crisp.
6. To boil: boil until they float

Preparation Time 30 long

Serves 100+