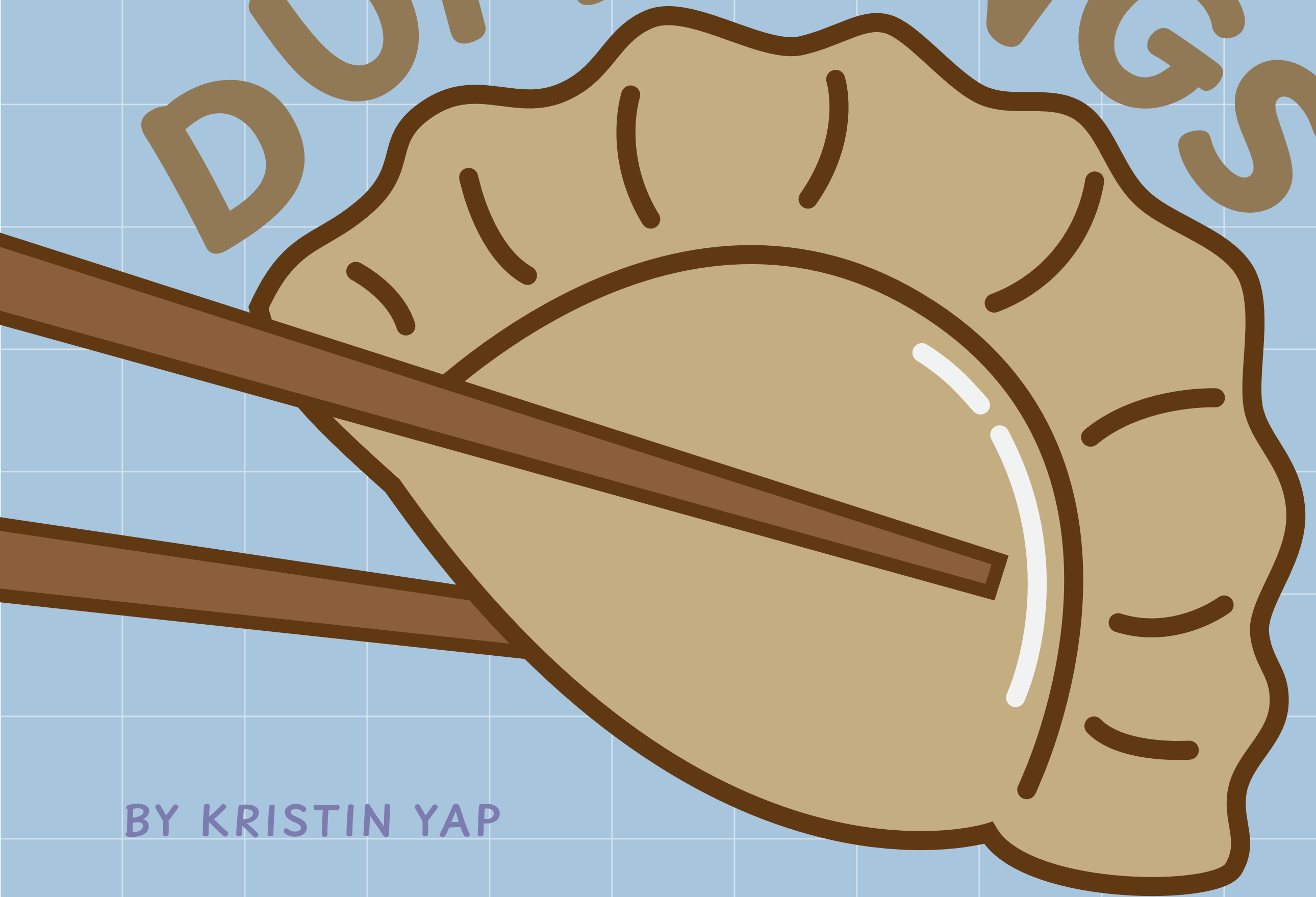


HOW TO MAKE

DUMPLINGS



BY KRISTIN YAP

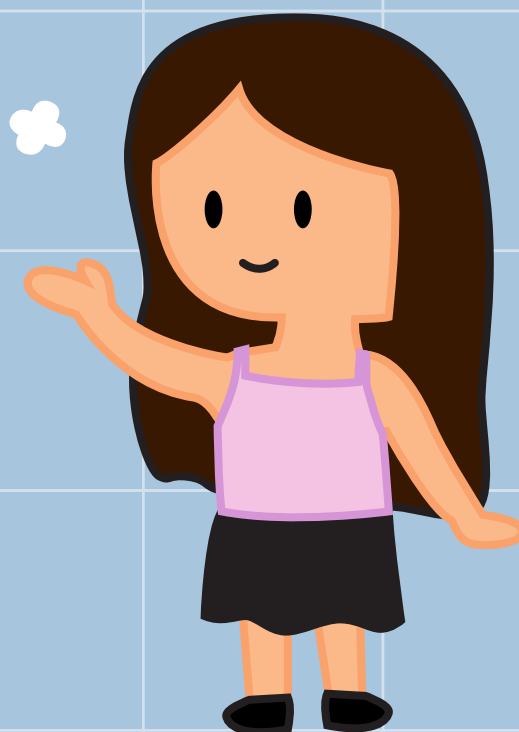
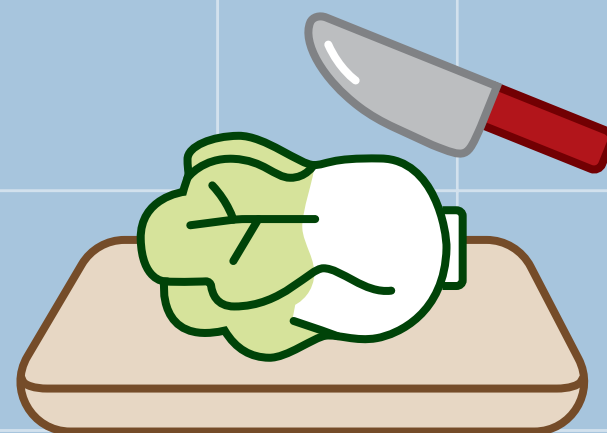
1 | INGREDIENTS



2 | CHOP VEGGIES

Start by chopping the napa and scallions into fine pieces and mincing the ginger and garlic.

2 SCALLION STALKS



1 TSP GINGER



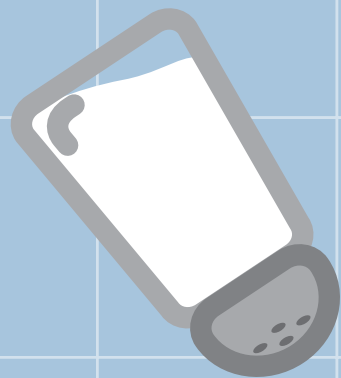
3 CLOVES GARLIC

1/2 NAPA CABBAGE HEAD



3 | DRY THE NAPA

Place your chopped napa cabbage in a colander and add a bit of salt.

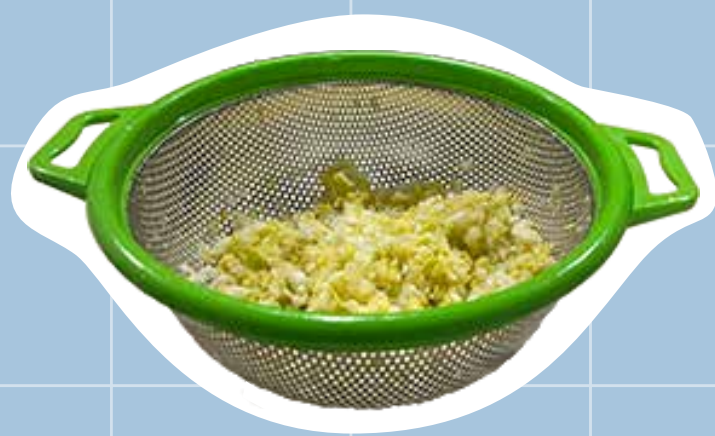


Mix it and leave it for 10 minutes to collect moisture, then squeeze out any excess water.



4 | COMBINE INGREDIENTS

In a mixing bowl, add **250g** of pork, napa, scallions, ginger, garlic, **2 tbsp** of soy sauce, **1/2 tbsp** of sesame oil, and a dash of five spice powder.



5 | MIX FILLING

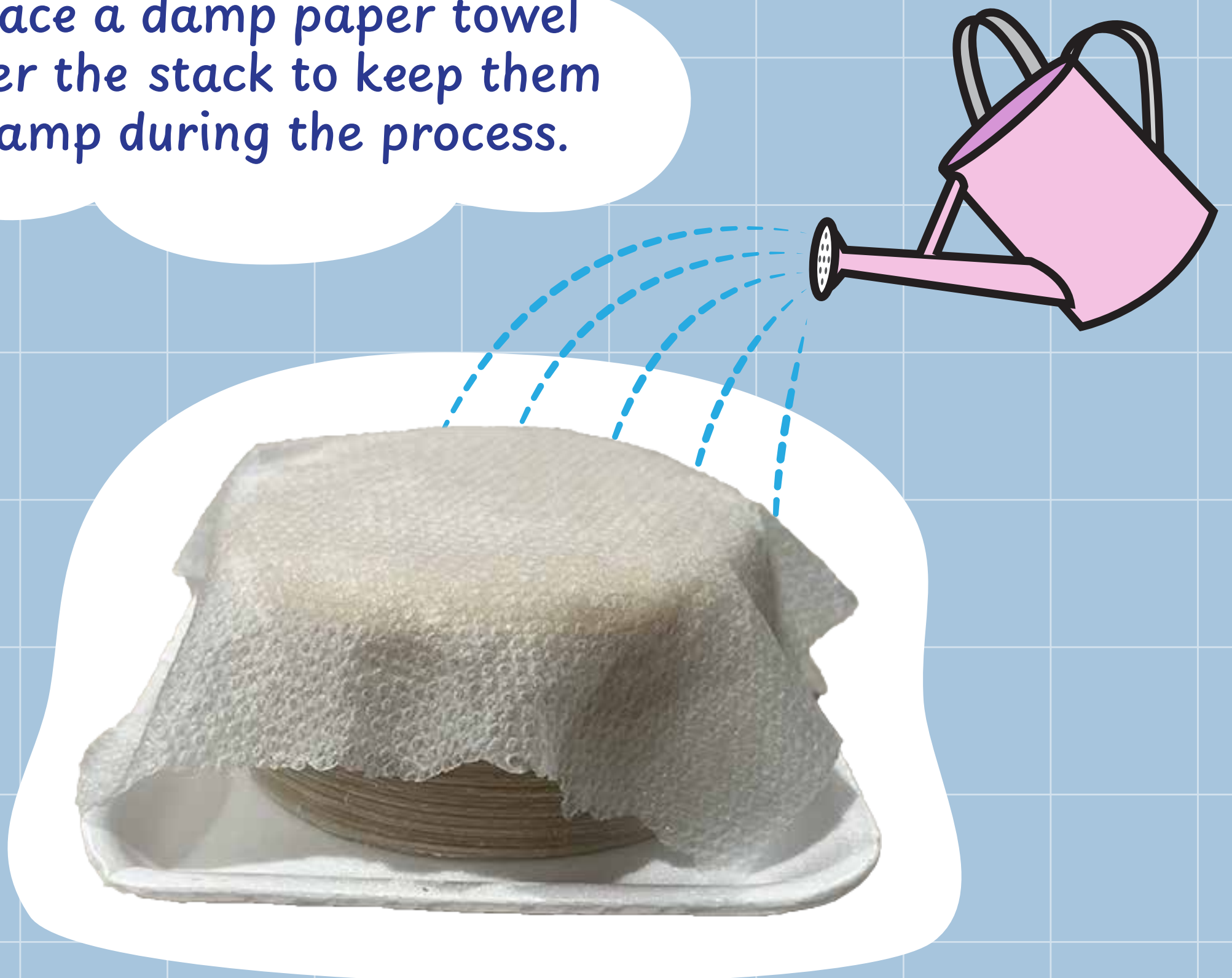


Mix everything well
until the meat has
absorbed the liquid.



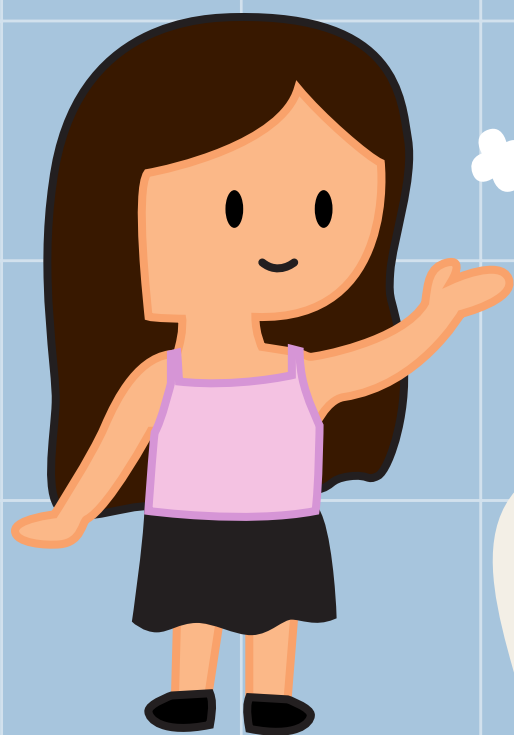
6 | PREPARE WRAPPERS

Take out your wrappers.
Place a damp paper towel
over the stack to keep them
damp during the process.



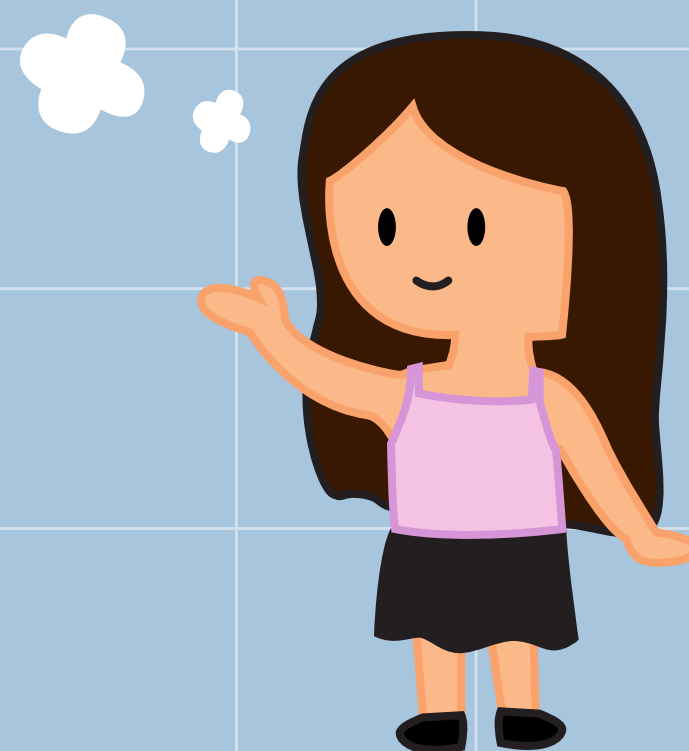
7 | PLACE WRAPPER

Take a wrapper and place it flat in your palm.



8 | SCOOP FILLING

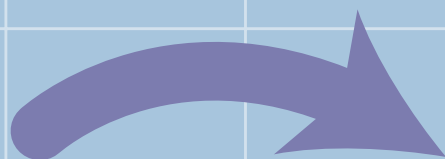
Place a spoonful of the filling on the wrapper.



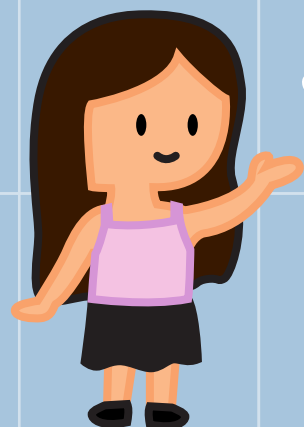
9 | DAB WATER



Dip your finger in water and wet the rim of the wrapper.



Note: This will make the folds stick better!



10 | FOLD IN HALF

Fold the wrapper in half and pinch firmly in the middle.



11

MAKE FOLDS

This part is tricky.
Grab the edge of
the wrapper on the
side facing you...



then pinch firmly
at the center.



pull it towards
the middle...



12

REPEAT FOLD

Make this fold
twice on both sides
so that there are
four folds total.



Ta-da! You've
made a
dumpling!

13 | COOK OR STORE

You can choose to steam your dumplings....



boil your dumplings....



or freeze them to cook another time!

**ENJOY YOUR
DUMPLINGS!!**

