



Shrimp Dumplings

Recipe courtesy Chuck Hughes

Prep Time:	35 min	Level:	Serves:
Inactive Prep Time:	--	Easy	50 dumplings
Cook Time:	20 min		

Ingredients

- 12 medium shrimp, de-shelled and de-veined
- 1/4 pound ground pork
- 2 cloves garlic, minced
- 1/4 cup fresh cilantro leaves
- 1 tablespoon ground coriander seeds
- 1 teaspoon toasted sesame oil
- 1 teaspoon olive oil
- 1 pinch chile flakes
- Zest of 1 lime
- 1 teaspoon salt
- 1 teaspoon crushed pepper
- 1 package round wonton wrappers
- Vegetable oil
- 1/4 cup thinly sliced fresh chives, for garnish
- Peanut Sauce, for dipping, recipe follows
- Spicy Orange Sauce, for dipping, recipe follows
- Peanut Sauce:
- 1/2 cup veal stock
- 1/4 cup smooth peanut butter
- 1 tablespoon soy sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon honey
- 1/2 teaspoon toasted sesame oil
- Salt and pepper
- Spicy Orange Sauce:
- 1/4 cup mirin
- 2 tablespoons rice vinegar
- 1 teaspoon fish sauce
- 1/2 teaspoon chile flakes
- 1/2 teaspoon Sriracha
- Zest of 1 orange
- Juice of 2 oranges
- 1 tablespoon grated ginger

- 1 tablespoon honey
- 1 small clove garlic, minced
- 1 teaspoon cornstarch diluted in a little water

Directions

Chuck Hughes' shrimp dumplings are packed with flavor - perfect as a starter or even a main course.

In a food processor, mix the shrimp, ground pork, garlic, cilantro, coriander seeds, oils, chile, lime zest, salt and pepper. Process until a smooth paste forms, about 2 minutes.

Spoon 1 tablespoon of the shrimp mixture onto the middle of 1 wonton wrapper. Brush the edges of the wonton wrapper with water. Bring up the bottom side of the wrapper, fold over and press into a half-moon shape, encasing all of the filling. Place on baking sheet, cover loosely with plastic wrap and repeat with the rest of the shrimp mixture and wrappers. Make sure that the dumplings do not touch each other on the baking sheet.

Using a bamboo steamer (or a covered pot with a steamer insert/basket), steam the dumplings for about 10 minutes. Keep warm.

Right before plating, heat a little vegetable oil in a skillet over medium heat and fry the dumplings on both sides until brown, about 3 minutes per side. Garnish with the chives and serve with the peanut and spicy orange sauces.

In a small saucepan over medium heat, mix all the ingredients. Stir and cook until reduced to a creamy sauce, about 5 minutes. Set aside.

In a small saucepan, whisk all the ingredients and bring to a boil. Let simmer until it thickens, about 1 minute. Set aside.

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