

PORK & CABBAGE DUMPLINGS

INGREDIENTS

1 lb. ground pork
1 cup thinly sliced napa cabbage, plus extra leaves for lining the steamer
1/2 cup chopped scallions (both white and green parts)
1/4 cup chopped fresh cilantro
1-1/2 Tbs. soy sauce
1 Tbs. finely chopped garlic
1 Tbs. rice vinegar
1 Tbs. cornstarch; more for dusting
2 tsp. finely chopped fresh ginger
1-1/2 tsp. Asian sesame oil
1 tsp. granulated sugar
1/2 tsp. freshly ground black pepper
1 large egg white
55 to 60 shiu mai wrappers or wonton wrappers

METHOD

Step 1

In a large bowl, stir together the pork, sliced cabbage, scallions, cilantro, soy sauce, garlic, rice vinegar, 1 Tbs. cornstarch, ginger, sesame oil, sugar, pepper, and egg white.

Step 2

Separate a single sheet of pastry, moisten the edge and then fill the wrapper with about a tsp of mixture.