



蛋餃子

Golden Egg Dumplings

北平菜 6 人份
PEKING; SERVES 6

- 絞肉..... 4 兩
 ① 鹽..... $\frac{1}{8}$ 小匙、料酒..... 1 小匙
 味精、胡椒、麻油..... 各少許
 水..... 1 $\frac{1}{2}$ 大匙、太白粉..... $\frac{1}{2}$ 大匙
 蛋..... 4 個
 ② 太白粉..... $\frac{1}{2}$ 大匙
 水..... $\frac{1}{2}$ 大匙
 ③ 高湯(或水)..... 1 杯
 醬油..... 1 大匙、料酒..... $\frac{1}{2}$ 大匙
 鹽..... $\frac{1}{4}$ 小匙、糖、味精..... 少許

- ① 絞肉加①料拌勻成肉餡。蛋加②料打勻。
 ② 鍋燒熱，轉小火，在鍋面上塗少許油，舀 1 大匙蛋液到炒鍋裏，煎成直徑 7 公分的圓形蛋皮，放上 1 小匙肉餡，將蛋皮合攏成蛋餃。按照上法大約可做出 12~15 個蛋餃。
 ③ 將蛋餃及③料一同放入鍋內，蓋鍋，把蛋餃之肉餡煮熟，見汁略收乾即可起鍋。

- 4 oz. ground pork
 pinch of salt
 1 t. cooking wine or sherry
 dash of black pepper, sesame oil
 1 $\frac{1}{2}$ T. water
 1/2 T. cornstarch
 4 eggs
 ② { 1/2 T. cornstarch } mix
 { 1/2 T. water }
 1 c. stock or water
 1 T. soy sauce
 ③ 1/2 T. cooking wine or sherry
 1/4 t. salt, dash of sugar

- ① Mix the ground pork with ① to make the filling. Lightly beat the eggs; add mixture ② and mix. Set aside for later use.
 ② Heat the wok then turn the heat to low. Lightly oil the wok. Spoon 1 T. egg mixture into the wok and rotate the wok to form a 2 1/2 inch pancake; place 1 t. filling in the middle and fold the egg pancake over in half. Cook over low heat; cook both sides until golden; remove. Repeat this step to make 12-15 dumplings.
 ③ Put ③ and egg dumplings in a pot; cover and cook over medium heat until the filling is cooked and the liquid has almost evaporated; remove. Transfer to a serving plate.

*Chinese Cuisine, Huang Su-Huei,
 Wei-Chuan's Cookbook, c1996*