

House on Kahl Road Cookbook Recipe

Steamed Chinese Dumplings

4-5	napa cabbage	3	tablespoon minced bamboo shoots
3/4	pound lean ground pork/turkey/soy product	1	egg, lightly beaten
2	tbsp minced green onions	1	tablespoon Chinese rice wine or dry sherry
1	large clove garlic, minced	1 1/2	tablespoon soy sauce
1	teaspoon finely minced ginger root	2	tablespoon cornstarch
4	fresh shiitake mushrooms, minced (see note)	40	round won ton skins
			Small fresh cilantro or parsley leaves

1. Steam cabbage leaves for 1 to 2 minutes, or until leaves are limp. Pat dry with paper towels and finely chop to measure 1 cup.
2. Combine cabbage with ground meat, green onions, garlic, ginger root, mushrooms, bamboo shoots, egg rice wine, soy sauce and cornstarch.
3. Cut out rounds from won ton skins using a 3" round biscuit cutter.
4. Loosely cup wrapper in the palm of your hand and place a tablespoon of filling in center. Bring sides up to cover the filling, making pleats around the top to resemble an opened tulip. The wrapper should tightly hug filling and the top of the filling should be exposed.
5. Place a tiny cilantro or parsley leaf on the filling. Gently flatten the bottom of the dumplings by pressing with fingers. Cover with towel as they are being made so dumplings do not dry out.
6. Steam for 20 minutes.

