

Chinese Dumplings

Ingredients

- 1 lb ground pork
- 1 tsp scallion, chopped fine
- 1 tsp ginger
- 4 oz shrimp, shelled, deveined and chopped
- 1 tbl oil
- ½ tsp salt
- 2 tbl soy sauce
- 1 tbl sherry
- Pinch of sugar
- ¼ cup chicken stock
- 2 cups flour
- 2/3 cup lukewarm water
- 2 tbl oil
- ¼ cup chicken stock

Directions

- Mix ingredients (through first chicken stock) in bowl and set aside.
- Pour lukewarm water into flour. Stir with fork or chopstick. Mix and knead into soft dough. Cover with damp cloth and set aside for 10 minutes.
- Knead dough 1 minute. Roll into long sausage. Cut into 1 inch lengths.
- Sprinkle flour on board. Flatten each piece of dough with rolling pin. Roll very thin, about 3 inches in diameter.
- Place 1 tbl filling in center of each piece.
- Fold over into half-moon shape. Pinch edges together at center. Make three pleats at each end. Pinch edges together to seal. Cover dumplings with a dry towel.
- Grease frying pan with 1 tbl of oil. Arrange dumplings in rows, pleated side up. Cook over moderate heat about 3 minutes.
- Pour stock around dumplings. Cover tightly. Continue cooking 10 minutes or until dumplings are golden brown on the bottom.
- Pour 1 tbl oil around dumplings. Let fry uncovered 1 minute more.