Chinese Pork Dumplings

(By: Emily – Mrs. Lee)

Ingredients:

1    pound ground pork

1/2 pound finely chopped chinese chives

2    tablespoons soy sauce

1    tablespoon  sesame oil

1    tablespoon minced fresh ginger

50  dumpling wrappers

Method:

1. Mix pork, chives, soy sauce, sesame oil and ginger in a large bowl until thoroughly combined.
2. Place a dumpling wrapper on a lightly floured work surface and spoon about 1 tablespoon of the filling in the middle.
3. Wet the edge with a little water and crimp together to form small pleats to seal the dumpling. Repeat with remaining dumpling wrappers and filling.
4. Heat 2 to 3 litres of water in a large pot until it is boiling. Place 25 dumplings in the pot and turn down the heat to a medium boil. Stir gently. Once the dumplings float they are cooked, about 10 minutes.
5. Scoop up all the dumplings and place in a bowl. Repeat this process for the remaining dumplings.
6. Serve with your favourite sauce. Enjoy!

