



January 2022

Lunar Year Near Ingot Dumplings

Dumplings are a must during Lunar New Year! Dumplings represent wealth because their appearance closely resemble Chinese gold ingots, boat-shaped pieces of gold and silver used as currency since the Qin dynasty. Some families may hide a coin in one of the dumplings, and whoever eats that dumpling will have an extra-lucky new year. This simple pork dumpling recipe serves as a great base for customizing to your own tastes!

<p>1 HOUR</p>	<p>4-8 SERVINGS</p>
<p>10 INGREDIENTS</p>	<p><i>DDDDDD</i> SPICE LEVEL</p>



Ingot Dumplings

INGREDIENTS

- 1 lb ground pork
- 2 tbsp soy sauce
- 2 tbsp shaoxing wine
- 2 tbsp sesame oil
- 3 scallions, chopped
- 1 tbsp ginger, grated
- 1 lb napa cabbage, chopped (reserving 8 leaves for steaming)
- 1 tsp salt
- 1/2 tsp white pepper
- 1 package dumpling wrapper

DIRECTIONS

1. Make the filling: Combine ground pork, soy sauce, shaoxing wine, sesame oil, scallions, ginger, chopped napa cabbage, and salt and pepper in a large mixing bowl. Mix thoroughly!
2. Wrap the dumplings: take 1 dumpling wrapper and scoop about 1 rounded tablespoon of filling onto the center of the wrapper. Wet the edges of the wrapper with water and fold in half. Pleat one edge and press firmly together to seal the dumpling.
3. To steam: line a steamer with napa cabbage leaves. Prepare your steaming set-up and add 2 inches of water to the pot. Place the dumplings onto the steamer, leaving 1 inch of room between each dumpling. Cover and steam for 10 minutes.
4. Serve with your favorite dipping sauce!



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