

# 豬<sub>ㄉㄨㄛˊ</sub>肉<sub>ㄩㄥˊ</sub>水<sub>ㄨㄟˊ</sub>餃<sub>ㄅㄛˊ</sub> Chinese Pork Dumplings

## I 材料<sub>ㄨㄟˊ</sub> Ingredients

### 餡<sub>ㄉㄨㄛˊ</sub> Filling

- 1/2 磅<sub>ㄉㄨㄛˊ</sub>豬<sub>ㄉㄨㄛˊ</sub>肉<sub>ㄩㄥˊ</sub>香<sub>ㄨㄟˊ</sub>腸<sub>ㄅㄛˊ</sub> pound pork sausage      1 磅<sub>ㄉㄨㄛˊ</sub>絞<sub>ㄉㄨㄛˊ</sub>肉<sub>ㄩㄥˊ</sub> pound ground pork
- 6 條<sub>ㄉㄨㄛˊ</sub>青<sub>ㄨㄟˊ</sub>蔥<sub>ㄅㄛˊ</sub> green onions (scallions)      2 茶<sub>ㄉㄨㄛˊ</sub>匙<sub>ㄅㄛˊ</sub>醬<sub>ㄨㄟˊ</sub>油<sub>ㄅㄛˊ</sub> teaspoons soy sauce
- 1/4 個<sub>ㄉㄨㄛˊ</sub>中<sub>ㄨㄟˊ</sub>型<sub>ㄅㄛˊ</sub>白<sub>ㄨㄟˊ</sub>菜<sub>ㄅㄛˊ</sub> medium size Chinese cabbage or equivalent amount baby cleaned spinach or Chinese bok choy)
- 2 茶<sub>ㄉㄨㄛˊ</sub>匙<sub>ㄅㄛˊ</sub>香<sub>ㄨㄟˊ</sub>油<sub>ㄅㄛˊ</sub> teaspoon sesame oil      1/2 茶<sub>ㄉㄨㄛˊ</sub>匙<sub>ㄅㄛˊ</sub>胡<sub>ㄨㄟˊ</sub>椒<sub>ㄅㄛˊ</sub>粉<sub>ㄅㄛˊ</sub> teaspoon pepper
- 1/4 杯<sub>ㄉㄨㄛˊ</sub>水<sub>ㄨㄟˊ</sub>加<sub>ㄅㄛˊ</sub> 1 茶<sub>ㄉㄨㄛˊ</sub>匙<sub>ㄅㄛˊ</sub>太<sub>ㄨㄟˊ</sub>白<sub>ㄨㄟˊ</sub>粉<sub>ㄅㄛˊ</sub> cup water with a teaspoon corn starch mixed (can use one egg)
- 2 茶<sub>ㄉㄨㄛˊ</sub>匙<sub>ㄅㄛˊ</sub>米<sub>ㄨㄟˊ</sub>酒<sub>ㄅㄛˊ</sub> teaspoons white wine, or sherry

### 水<sub>ㄨㄟˊ</sub>餃<sub>ㄅㄛˊ</sub>皮<sub>ㄅㄛˊ</sub> Wrappers

- 2 包<sub>ㄉㄨㄛˊ</sub>水<sub>ㄨㄟˊ</sub>餃<sub>ㄅㄛˊ</sub>或<sub>ㄅㄛˊ</sub>餛<sub>ㄨㄟˊ</sub>飩<sub>ㄅㄛˊ</sub>皮<sub>ㄅㄛˊ</sub> packets wonton wrappers, round if possible, or square, (about 50 per package)
- 1 碗<sub>ㄉㄨㄛˊ</sub>水<sub>ㄨㄟˊ</sub>(半<sub>ㄨㄟˊ</sub>滿<sub>ㄅㄛˊ</sub>) bowl of water, half full

## II 做<sub>ㄨㄟˊ</sub>法<sub>ㄅㄛˊ</sub> Directions

把香腸去皮 和豬絞肉混合調勻 加入碎青蔥 碎白菜 醬油 香油 胡椒粉 太白粉 和 米酒一起 混合調勻  
Remove sausage from skins and combine with ground pork. Mix in finely chopped scallions, finely chopped cabbage, soy sauce, sesame oil, pepper, corn starch mixture and white wine. Mix well.

把好幾張餃皮平放在麵版上 (其他餃皮留在塑膠袋裏, 以防變乾硬) 用筷子或茶匙 放一茶匙餡 在每張餃皮的中間 用手指沾水 把餃皮週圍擦溼 然後把餃皮對折 捏緊成半圓形 如果餃皮是方形, 就需先把餃皮對折, 再把邊折起, 捏緊成半圓形 包好的餃子要用溼布蓋上, 以防變乾硬 (布不要太溼) Place a few wonton wrappers flat down on surface (keep other wonton wrappers in plastic and they can dry out). Using chopsticks or a teaspoon, place about a teaspoon of mixture onto the center of wrapper. Dip a finger into the bowl of water and moisten one side of the dumpling wrapper with pork mixture on it. Pick up the parcel and with fingers, pinch the two opposite sides of the wrapper together forming the parcel into the shape of a half-circle dumpling. If you are using square wrappers, you will have to pinch the square shape down into a half-circle shape. Keep dumplings covered with damp cloth to keep them from drying out (do not have cloth dripping, it should be just damp to the touch).

在包的同時, 用煮麵的大鍋, 裝大半鍋水煮到滾開 把火關小, 要用小火煮滾 大火會容易把餃子煮破 小心把餃子放到鍋裏 要靠近水面 以防破裂 開蓋滾煮約十到十二分鐘 (等餃子餡煮熟); 用漏勺舀出 薑末 蔥花 加醬油 是餃子美味的調味料  
Meanwhile, in a large deep pasta pot, fill a little above half with water. Bring to a boil. Lower temperature so that the water is at a low boil, too high a boil can break the dumplings. Place dumplings in carefully and close to the water to prevent them from breaking. Boil uncovered for about 10 to 12 minutes (checking to see if the inside is cooked). Gently take out immediately with a strainer spatula. They are ready to eat with a ginger scallion soy sauce!

註: 第二天, 可以把剩下的餃子 做炸餃 或煎餃 用比較甜的梅醬或鴨醬做調味醬  
Note: The next day, you can make pot stickers by frying the left over dumplings. Use a sweeter dipping sauce such as a plum or duck sauce for pot stickers.,