

CHINESE DUMPLINGS



These are wonderful hors d'oeuvres to make ahead and reheat at 350°F (180°C) for 5 minutes. They freeze well and should be reheated from their frozen state. Make double the quantity you need because they are very popular. Add more hot sauce if you are a hot chili fan. All ingredients are available at most supermarkets and Chinese grocery stores.

FILLING:

1	bunch spinach, blanched or 300 g pkg. frozen spinach, defrosted
2	green onions, minced
1 lb (500 g)	ground pork
1 tbsp (15 mL)	minced ginger
2 tbsp (25 mL)	soy sauce
1/4 tsp (1 mL)	Chinese chili sauce or Tabasco™
1/4 tsp (1 mL)	sugar
2 tsp (10 mL)	sesame oil
1/2 tsp (2 mL)	salt

Heat 1 T. veg oil in heavy skillet over med-high heat. Add ab and fry until dark brown on the bottom. Add about half of the pan and steam for 2 minutes or until the stickers (dumplings) touch. Continue to heat, lid off, until the liquid has evaporate dumplings to platter, wipe pan clean and repeat with remainin

Steaming sauce:

2 T. soy sauce

½ t. sugar

1 c. water or chicken stock