

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:

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| 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