

Szechuan Dumplings

DUMPLING:

- 1/4 lb. (4 oz.) ground chicken or pork**
- 1 egg white (fried & minced)**
- 1 green onion, minced**
- 1 Tb. Water chestnuts, minced**
- 20-24 round dumpling wraps**



Spray frying pan with Pam and fry the egg white. Mix the ground meat in a bowl with the minced egg white. Then stir in the onion, and water chestnuts.

SEASONINGS:

- 3/4 tsp. cornstarch**
- 1 thin slice of ginger, minced**
- 1/8 tsp. hot chili oil**
- 1/8 tsp. salt**
- 1/8 tsp sugar**
- 3/4 tsp. soy sauce**

Mix all of the seasonings together in a very small bowl and add to meat mixture.

SAUCE:

- 3 Tb. Chopped cilantro**
- 2 green onions, chopped**
- 2 Tbs soy sauce**
- 1/8 tsp. of ground ginger**
- 2 tsp sesame oil**
- 1/2 tsp. Sugar**
- 1/2 tsp. hot chili oil**
- 2 tsp. red wine vinegar**
- Pinch of salt**

- 1 tsp. sesame seeds**

Mix all of the sauce ingredients together in the small mixing bowl. Set aside.

Take 18 dumpling skins, Spoon about 1-2 tsp. of filling onto each skin. Moisten the edge of the skins with water. Shape as desired. Fill the large saucepan with enough water so that you will be able to cover all 18 dumplings. Bring the water to a boil, THEN add the dumplings using a slotted spoon. The dumplings will cook in about 2 minutes. When they are done, they will float. Drain in colander. Lightly toss the dumplings in a large bowl with the sauce to coat. Sprinkle with 1 tsp. of sesame seeds. Serve at once.

Makes 20-24