

# Independence Day @ Home

## Let's make dumplings!



Use these directions to make delicious pork and chive dumplings at home!

### Dumpling Ingredients:

- 1 lb. ground pork
- 1 large bundle of chives (finely chopped)
- 1 pack of round dumpling wrappers (at room temperature)
- soy sauce
- rice wine (for cooking)
- white pepper
- salt

### Dipping Sauce Ingredients:

- soy sauce
  - rice vinegar
  - sesame oil
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### Instructions for making the dumpling filling:

1. Grab a large mixing bowl and something to stir with (chopsticks can be used here!).
2. Place 1 lb of ground pork into the mixing bowl.
3. Add  $\frac{1}{4}$  cup of soy sauce,  $\frac{1}{4}$  cup of rice wine, and salt and pepper to taste.

#### PRO TIP:

- a. Not a lot of salt is needed, especially if you plan on eating your dumplings with the dipping sauce!
4. Mix well.
  5. Add in chopped chives and mix well.

### Instructions for wrapping your dumplings:

1. Fill a small bowl about halfway with cold water.
2. Grab a large plate/baking sheet where you can line up your wrapped dumplings.

#### PRO TIP:

- a. You want to make sure that your wrapped dumplings are not touching one another when placed on your large plate/baking sheet. If they are touching, they might stick and break!

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3. Scoop about 1 TBSP of dumpling filling into the center of a single dumpling wrapper.  
PRO TIP:
  - a. If you're having a hard time wrapping this amount of filling, simply use less filling!
4. You may wrap your dumpling however you'd like (using the water in the small bowl to help hold the dumpling wrapper together).  
PRO TIP:
  - a. The most important thing is to seal up your filling tightly.
  - b. There are many video tutorials on how to wrap dumplings in case you want to get fancy! Here's one you can check out:  
<https://www.youtube.com/watch?v=bGzbJpLExDM>

### **Instructions for making the dipping sauce:**

1. Grab a small bowl and spoon.
2. Measure out 2 TBSP of soy sauce into the small bowl.
3. Measure out 2 TBSP of rice vinegar into the small bowl.
4. Measure out 1 TBSP of sesame oil into the small bowl.
5. Use the spoon to stir everything together.

### **Instructions for cooking your dumplings:**

1. Fill a large pot a little more than halfway with water.
2. Bring the water to a boil.
3. Gently place dumplings into the boiling water while stirring softly with a slotted spoon (so no dumplings stick to the bottom of the pot or break!).
4. Let the water come to a boil again. Stir the dumplings softly every few minutes.
5. Once the water has come to a boil, pour in 1 cup of cold water.
6. Repeat step 4.
7. Repeat step 5.
8. Once your dumplings have come to a boil twice, they are ready to be carefully scooped out of the water with a slotted spoon onto a plate.  
PRO TIP:
  - a. Try to drain off as much of the water as possible (too much water is not good for dumplings!).
  - b. Try to not stack your dumplings or pack them onto too small a plate (if they are crowded together they can stick and break!).
9. Dip your perfectly cooked dumplings in your dipping sauce and enjoy!