

# Yuqin's Green Chinese Dumplings

(makes about 20)

## Ingredients:

### Filling:

¼ lb finely ground Pork

2 Bunches finely chopped Chinese Green Onions

(can substitute chives but not common US green onions)

1 egg, beaten

1 T finely chopped ginger

1/4 t MSG

1 T salt

1 T sesame oil

1 package of round Chinese dumpling wrappers

(similar to won ton wrappers)

### Dipping Sauce:

1/4 cup corn oil

2T dried crushed chili (chili quebrado)

(If you don't like hot sauce you can substitute Soy Sauce or Baoning Vinger)

## Preparation:

One day before heat corn oil and mix in chili. Store at room temperature in a covered dish

Mix pork, onions, egg, ginger, MSG, salt, and sesame oil in a small bowl

Wet the edge of a wrapper, place small amount of filling in center, fold and pinch the wet edges firmly to seal. (At this point the dumpling can be frozen)

Cook in boiling water until dumplings rise and pork is thoroughly cooked (about 8 minutes) or steam in a steaming basket (about 12 minutes).

Serve hot with dipping sauces.

### Ingredient source:

99 Ranch Market  
651 N. Euclid Street  
Anaheim, CA

