

# Make Chinese New Year Dumplings



Making dumplings, known as *jiao zi* in Mandarin, is a tradition during Chinese New Year. The dumplings' half moon shape resembles ancient gold ingots, which were once a form of currency. Dumplings symbolize abundance and prosperity.

## Dumpling Ingredients

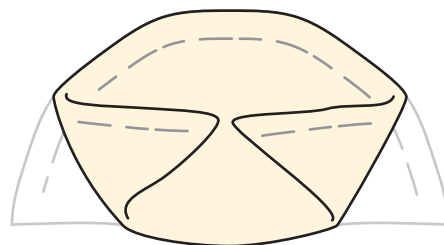
- 1 head of Napa Chinese cabbage
- 1/2 pound of ground pork
- 1/3 pound of garlic chives or one cup of finely chopped scallions and a tablespoon of minced garlic
- 2 tablespoons soy sauce
- 1 1/2 tablespoons of sesame oil
- 1 tablespoon rice wine
- 1 1/2 tablespoons minced ginger
- 1 tablespoon cornstarch
- 1 pack of round dumpling skins (35-40)

## Dipping Sauce Ingredients

- 1/2 cup of soy sauce
- 1/2 cup of water
- 1 1/2 tablespoons of sesame oil
- 1 teaspoon of sugar (or to taste)
- Optional: minced garlic or scallions

## Instructions

1. Mix ground pork, soy sauce, sesame oil, rice wine, ginger, and cornstarch. Marinate at least one hour in the refrigerator.
2. Wash cabbage and chives. Cut off cabbage stems, stack leaves, and chop fine. Cut off garlic chive roots and flowers and chop fine.
3. Add cabbage and chives to the meat. Mix thoroughly. If mixture seems thin, add another teaspoon of cornstarch.
4. Dust a baking sheet or tray with cornstarch. Pour 1/2 cup of water in a small bowl.
5. Place a small spoonful of filling in the center of the dumpling skin. Dip your finger in the water and wet the edges of the skin. Fold the skin over to form a half-moon shape. Use your thumb and index finger to press the outside edges of the skin together to form small pleats. Place dumpling on the baking sheet. Repeat until all skins are filled.



6. Add half the dumplings to three quarts boiling water, gently stir to prevent sticking. Cook for eight to ten minutes.
7. Remove dumplings with a strainer, drain, and place in serving dish. Cook the rest and serve with dipping sauce.