



*These dumplings are not made with the traditional dumpling wrappers, but rather use wonton wrappers. You can fry them or steam them for a healthier version. Serve with Thai chili sauce for dipping.*

## **Pork Dumplings**

### *Ingredients*

- 1 pound ground pork
- 1 small onion, quartered
- 2 garlic cloves
- 1/2 Serrano pepper, seeded
- 1 1" piece of ginger, cleaned
- 2 stalks fresh cilantro
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- Salt and pepper to taste
- 20 wonton wrappers
- 1 egg, lightly beaten

### *Instructions*

Place the onion, garlic, pepper and ginger in a food processor and blend until finely chopped. Add the pork, cilantro, and spices and blend again to mix. Using your hands, shape each into a 1" ball and set aside.

Brush each wonton wrapper with egg and place a ball in the center. Bring each of the four corners together and pinch all along the edges to seal. Prepare all the dumplings ahead of time.

If frying, heat the oil to 350°F and deep fry the wontons in batches for 3 to 4 minutes. Do not overfry - the meat will continue to steam and fully cook even after they are removed from the oil. Allow the oil to heat between frying (test using day old bread - when dropped in, it should turn golden brown within 45 seconds).

If steaming, line a bamboo steamer with wax paper or steamer paper (if on hand). Place the dumplings in the steamer, ensuring to leave space between them. Place the steamer in a pot with 1" to 2" of water and heat over medium heat for 20 to 30 minutes. (If water evaporates, add more). The water must come up high enough to submerge the bottom rim of the steamer in water but also low enough so that the bubbling water does not touch the bottom of the inside bed of the steamer and the food sitting on it.

Makes 20 dumplings.