

Pork Dumplings

written by The Recipe Exchange | December 19, 2019

Ingredients

100 (3.5 inch square) wonton wrappers
1 3/4 pounds ground pork
1 tablespoon minced fresh ginger root
4 cloves garlic, minced
2 tablespoons thinly sliced green onion
4 tablespoons soy sauce
3 tablespoons sesame oil
1 egg, beaten
5 cups finely shredded Chinese cabbage

Directions

In a large bowl, combine the pork, ginger, garlic, green onion, soy sauce, sesame oil, egg and cabbage. Stir until well mixed.

Place 1 heaping teaspoon of pork filling onto each wonton skin. Moisten edges with water and fold edges over to form a triangle shape. Roll edges slightly to seal in filling. Set dumplings aside on a lightly floured surface until ready to cook.

To Cook: Steam dumplings in a covered bamboo or metal steamer for about 15 to 20 minutes. Serve immediately.