

Traditional Chinese Jiaozi

These traditional dumplings, *jiaozi*, are a favorite in northern China. The entire family is involved in the preparation which is then served at the reunion dinner on New Year's Eve.

- 10 oz (300 g) ground pork
- 7 oz (200 g) Chinese chives or Chinese cabbage, minced and squeezed dry
- 1 teaspoon grated ginger
- 3 spring onions, minced
- 40 wonton or dumpling wrappers
- Soy sauce or oyster sauce, for dipping

MARINADE

- 1 tablespoon soy sauce
- 1 teaspoon salt
- 1 teaspoon sesame oil
- 1 teaspoon rice wine or dry sherry
- 1 teaspoon freshly ground black pepper
- $\frac{1}{2}$ teaspoon ground white pepper

Makes 40 dumplings

Preparation time: 1 hour + 30 mins
to marinate

Cooking time: 30 mins

- 1 Combine the Marinade ingredients in a small bowl and mix well. Pour the Marinade over the ground pork and mix in one direction until well combined. Cover with a cloth and allow to marinate for at least 30 minutes in the refrigerator, then add all the minced vegetables to the marinated ground pork and mix well.
- 2 To make the dumplings, place 1 tablespoon of the Filling onto the center of a wrapper and dab the edges with a little water. Fold the wrapper in half to form a semicircle, enclosing the filling, and press the edges together to stick. If using a square wrapper, fold in half diagonally to form a triangle. Repeat until all the filling is used up.
- 3 Bring a large pot of water to a boil over high heat. Carefully drop 10 to 15 dumplings into the boiling water and gently stir so that they do not stick together, then cover and return to a boil. Add 1 cup of cold water to the pot, cover and bring the dumplings to a boil again. Repeat to bring the dumplings to a boil for the third time, then when all the dumplings float to the surface, remove them from the pot. Transfer the dumplings to a serving platter greased with a little sesame oil to prevent them from sticking together. Continue to cook the remaining dumplings in the same manner.
- 4 Serve the dumplings immediately with dipping bowls of soy sauce or oyster sauce on the side.

NOTES: The same recipe is also used to make pot stickers (*guotie*). The difference is that instead of boiling, the dumplings are pan-fried in a skillet by 1 tablespoons of oil over medium heat for 3 minutes until browned on the bottom and cooked through. To ensure the dumplings are well cooked, cover the skillet for part of the time while frying them.