

Ines' Favorite Dumplings (yields about 50-60)

Ingredients:

½ lb	ground chicken
½ lb	ground pork
½	small white cabbage
1	bunch chives
1 Tb	grated ginger
2 Tb	toasted sesame oil
2 Tb	soy sauce
	salt, pepper (to taste)
2 pk	small round dumpling skins



Directions:

Crumble ground meat into a large mixing bowl. Finely shred white cabbage on a vegetable grater and mince chives. Add them to the bowl with grated ginger, sesame oil, soy sauce, salt and pepper. Mix until well combined.

Wrap dumpling filling with wrappers, sealing each with a bit of water. (They can be frozen at this point).

Lightly grease a non-stick frying pan with lid. Arrange dumplings on pan and fry until bottom is golden brown. Sprinkle with water. Cover immediately and steam about 2 minutes or until water has evaporated and the bottoms are getting crispy again.

Enjoy immediately!

LEGEND: lb = pound (454g) Tb = tablespoon pk = packet