

Sung's Mandoo (80-100)

Ingredients:

- 1 lb Ground Beef
- 14 oz (1 pack/400g) Regular Tofu
- 14 oz Kimchee
- 1 Fistful Cellophane Rice Noodles
- 1 Bunch Scallions
- 1 Onion
- 2 Egg Yolks
- Black Pepper
- Sesame Oil
- Salt (optional ... depends on Kimchee)

- 2 pk Round Dumpling Skins (50 each?)
- 2 Eggwhites (to glue)



Directions:

Cook cellophane noodles according to directions on packaging. Mix with ice cubes to cool down. Drain and set aside.

Cut kimchee, scallions and onions into small pieces. Crush tofu into small pieces and mix with ground beef and all other ingredients. Add cold cellophane noodles. Season with pepper and sesame oil. Depending on the kimchee, add salt or soy sauce to taste (original recipe uses no additional salt).

Use a dumpling press to quickly work off those legions of dumplings ... or do it all by hand. Either way, use the egg whites as glue and make sure the dumpling skins close tightly.

Pan-fry (or steam) and serve with soy sauce/vinegar or sweet thai hot pepper sauce ... YUM!!!