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## Chinese dumplings

**The Boston Globe**

January 25, 2006

*Makes 60*

This filling recipe is adapted from "Classic Chinese Cuisine," by Salem author Nina Simonds. The wrapper recipe is from Hui Lee, a family friend who is a terrific cook.

### WRAPPERS

- 3 cups flour**
- 1/4 teaspoon salt**
- 1 1/4 cups ice water**
- Extra flour (for rolling)**

1. In a bowl, stir the flour and salt.
2. Stir in the water a little at a time, adding only as much as you need to form a smooth dough.
3. Knead the dough for a few minutes until it can be formed into a smooth ball. Cover the dough with a clean cloth; let it rest at room temperature for at least 30 minutes.

### FILLING

- 5 cups finely chopped Chinese (Napa) cabbage**
- 1 teaspoon salt**
- 1 pound ground pork**
- 2 cups finely chopped Chinese garlic chives or 1 cup finely chopped leeks mixed with 1 tablespoon chopped garlic**
- 2 tablespoons soy sauce**
- 2 tablespoons toasted sesame oil**
- 1 teaspoon rice wine or sake**
- 1 tablespoon finely chopped fresh ginger**
- 1 teaspoon finely chopped garlic**
- 1/2 cup cold water**
- 1 tablespoon cornstarch, or more if needed**
- 1 cup cold water**

1. In a large bowl, combine the cabbage and salt. Toss lightly to mix it evenly. Set aside for 30 minutes.
2. Take a handful of the cabbage and squeeze out as much water as possible. Place the squeezed cabbage in a clean bowl. Continue with the remaining cabbage. Stir the ground pork into the cabbage with the chives or

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leeks and garlic.

3. Add the soy sauce, sesame oil, rice wine or sake, ginger, garlic, and 1 tablespoon cornstarch, stirring vigorously in one direction to combine the mixture evenly. If the mixture seems loose, add an additional 1 tablespoon of cornstarch.
4. Knead the dough until it forms a smooth ball, adding flour to the counter if necessary. Halve the dough and form each piece into a long, snakelike roll about 1 inch in diameter. Cut each roll into 30 pieces. Roll the pieces into balls and then press each one into a circle.
5. Using a small rolling pin, short dowel, or lightly floured tortilla press, roll out each piece on a lightly floured surface to form a 3-inch circle. Cover the circles with a clean cloth.
6. Place about 1 tablespoon of filling into the middle of each wrapper. Wet the edges of the wrappers with water. Fold the dough over the filling into a half-moon shape and pinch the edges to seal them.
7. Bring a large pot of water to a boil. Add half the dumplings, giving them a gentle stir so they don't stick together. When the water returns to a boil again, add 1/2 cup of cold water. Let the water return to a boil again, and add another 1/2 cup of cold water. Heat to a boil again.
8. When the dumplings have returned to a boil three times, they are ready. Drain and remove. Cook the remaining dumplings in the same way. (This is the traditional method of cooking dumplings; for a simpler method, boil them for about 8 minutes, uncovered, over high heat.) Serve with black vinegar.

Kimberly W. Moy ■

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