

Chinese Dumplings (*jiaozi* - boiled) Recipe (Chinese Potstickers, *guotie* - fried)  
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This is a family recipe that was passed down to me by my grandmother. I have never used measurements to make these dumplings, so most of these measurements are rough estimates - trust your culinary instincts!

These dumplings can also be boiled, but if you boil them, you must ensure that the wrappers are securely folded so that they do not fall apart in the water.

For an extra challenge, make your own dumpling wrappers (skins) from scratch using all-purpose flour, two pinches of salt, and boiling water. You will need a very slender rolling-pin (Nudelholz) for rolling the dough into thin wrappers. There are many recipes for this online.

Ingredients:

For the filling:

one large napa cabbage (Chinakohl), finely chopped  
one thumb of ginger (3 teaspoons), finely chopped  
two bunches of scallions (Frühlingszwiebeln), finely chopped  
0.5 kg ground pork (preferably fatty)  
two to three tablespoon roasted sesame oil (find in an Asian market)  
two to four tablespoons soy sauce

For the dipping sauce:

soy sauce  
rice (wine) vinegar (Japanese brands are the best)  
ginger slices

at least four packages of frozen dumpling wrappers (**NOT** wonton wrappers), defrosted

vegetable oil (rapeseed) for frying

Utensils:

chopsticks (optional, but recommended)  
large mixing bowl  
small bowl for water  
frying pan and lid

Preparation:

**1. making the filling**

2. finely chop all vegetables
3. mix together chopped vegetables in large mixing bowl
4. add half of the ground pork into vegetables gradually, stirring clockwise with chopsticks or a spoon
5. add one tablespoon of roasted sesame oil and stir into mixture
6. add more ground pork
7. add two tablespoons of soy sauce
8. add the rest of the ground pork
9. add two tablespoons of roasted sesame oil
10. add two tablespoons of soy sauce
11. combine the vegetables and pork thoroughly

12. pour warm water into a separate small bowl
13. ensure that the dumpling wrappers are no longer frozen
14. **begin folding the dumplings**
15. moisten the edges of the dumpling wrapper
16. place small amount (smaller than a spoonful) of the meat mixture
17. bring the ends of the dumpling wrapper together and press so that the top of the dumpling holds together
18. make three small creases on each side of the dumpling by crimping one side on top of itself
19. place wrapped dumplings onto a lightly floured cutting board  
(see this YouTube video for detailed instructions on folding dumplings  
<https://www.youtube.com/watch?v=V1o9-82qizc>)
20. once you have folded about a dozen dumplings, **begin frying them**
21. place frying pan on stove top and heat on medium high
22. pour two tablespoons of rapeseed oil and wait for the oil to get hot
23. place as many dumplings into the pan, with the bottom of the dumpling facing down
24. **DO NOT** turn or sauté the dumplings, let them brown on the bottom until they have formed a crispy, brown bottom
25. once the dumplings have browned on the bottom, pour half a cup of water into the pan and place the lid of the pan atop the pan so that steam can escape (**CAUTION:** be careful when pouring water into the pan - steam and oil can burn you very easily)
26. after the water in the pan has evaporated, the dumplings are ready to be taken out of the pan and served hot
27. **dipping sauce:**
28. slice three small pieces of ginger into needle-thin slivers
29. mix one part rice vinegar and two parts soy sauce in a shallow bowl
30. sprinkle the ginger slivers into the sauce
31. **leftovers:**
32. dumplings that have not been fried can be carefully frozen and saved for later - make sure that the dumplings are not touching each other while frozen or they will stick to each other when thawing. You can only thaw the dumplings once - refreezing the dumplings a second time could lead to spoiled pork.