

## LING LEES CHINESE CUISINE – Ling Lee

### Chinese Dumplings

Minced pork	2 lbs
Suey choy leaf (Chinese cabbage)	½ lb chopped
salt	1 tsp
sugar	2 tsp
chicken soup base	2 tsp
Hoisin sauce	2 tsp
Chili sauce	2 tsp
Pepper powder	½ tsp
Soya sauce	3 tsp
eggs	2 (1 for filling, 1 for wrapping skins)
Dumpling skins	1 pkg
Grated vegetables for garnish	

Put minced pork in large bowl and mix with all ingredients, except for 1 egg and dumpling skins.

Put 1 egg in small bowl and mix with a fork. Separate dumpling skins and lay out on table. Brush egg around each skin. Place 2 tsp filling on middle of skin and fold, making 8 to 10 folds as you seal it. It should resemble a crescent shape when finished. Repeat until each dumpling is folded.

Put dumplings in large frying pan, and fry for 10 – 13 minutes, until fully cooked. Add grated vegetables (onion, green pepper, etc.) and sauté for a few minutes. Place on serving tray and enjoy!