

# Dumplings

<https://www.youtube.com/watch?v=n8ggOh1og-4>

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## Ingredients:

- 20-30 dumpling wrappers (you can purchase these at an Asian supermarket)
- 300 grams of ground pork
- 100 grams total of napa cabbage (the majority), carrot, and celery
- A few shrimp
- 1-2 tablespoons of salt
- 2 eggs
- 2 tablespoons of soy sauce
- Vinegar and sauce for dipping

## Making your dumpling filling:

1. Gather and prepare your ingredients
2. Mince the vegetables (celery, napa cabbage, and carrots)
3. Combine the minced vegetables with ground pork in a bowl.
4. Chop the shrimp into small pieces and combine with the rest of your filling.
5. Season the filling with 1-2 tablespoons of salt and 1-2 tablespoons of soy sauce. Stir until even.
6. Mix two eggs and then pour into your dumpling filling bowl.

## Wrapping your dumplings:

7. Wet half the perimeter of a dumpling wrapper
8. Use chopsticks to place a proper amount of filling into the middle of the wrapper.
9. Fold the dumpling wrapper in half (surrounding the stuffing) and pinch together the two sides at the midpoint
10. Pinch two sides of the wrapper together and then fold towards the center. Do this approximately 2-3 times on either side.
11. Tightly pinch together the edges of the dumpling (no need to fold).
12. Repeat steps 7 - 11 to make more dumplings.

## Cooking your dumplings:

13. Put the dumplings into boiling water.
14. Cook the dumplings for about 10 minutes (if the dumplings float to the surface, you can add cold water to the pot to continue the cooking process)
15. Enjoy your dumplings with sauce and vinegar.

# 饺子

<https://www.youtube.com/watch?v=n8gqOh1og-4>

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## 配料:

- 20-30 个饺子皮 (您可以在亚洲市场购买)
- 300 克猪肉末
- 100 克白菜, 一些胡萝卜和芹菜
- 几只虾
- 1-2 汤匙盐
- 2 个鸡蛋
- 2 汤匙酱油
- 醋和饺子酱料 (可以根据不同口味来调制)

## 饺子馅的做法:

1. 准备上面饺子的食材
2. 将蔬菜 (包括芹菜, 白菜和胡萝卜) 切成小块
3. 将蔬菜和猪肉末混合在一个碗里
4. 把虾切成小块
5. 将虾仁放入碗中, 搅拌至均匀分布
6. 把两个鸡蛋打在碗里, 并搅拌至均匀

## 如何包饺子:

7. 在饺子皮的边缘用水弄湿
8. 用筷子在饺子皮的中间放置适量的馅料
9. 捏饺子皮的两侧 (圆的两侧中间点)
10. 将饺子皮的一侧折向中间, 大约折两到三次
11. 紧紧捏住饺子皮的侧面, 并确保其密封
12. 重复步骤 6 至 10

## 煮水饺:

13. 将饺子放入水烧开的锅中
14. 将饺子煮约 10 分钟 (如果饺子浮在水面上, 则可以加 2 至 3 杯冷水)
15. 调好佐料和醋, 饺子即可端上餐桌中!