

Dumplings

Ingredients

celery 500 g
ground pork 200 g
dumpling wrappers 1 package
one small onion
ginger – 2 slices
salt
soy sauce
sesame oil
sugar
chicken broth

Procedure

1. boil celery until fully cooked but not too soft. Rinse with cold water, chop into fine pieces, and squeeze the juice out.
2. Chop the onion and the ginger into fine pieces.
3. Put ground port in a container, add one cup of chicken broth, mix and hand stir towards one direction for 2 minutes.
4. Add one table spoon of soy sauce, one tablespoon of sesame oil, salt, chopped onion and ginger, and chopped celery, mix thoroughly.
5. Wrap the filling using dumpling wrappers, make sure to use some water to stick the edges of the wrapper well.
6. Put dumplings in boiling water; gently stir using a woody spoon to prevent dumplings from sticking on bottom of pot; add a little cold water into the pot when water is boiling. The dumpling are usually ready when water boiling for the 3rd time. Take out dumplings using a wired drainer, and serve.

Sauce

Mix one table spoon of soy sauce, $\frac{1}{4}$ tea spoon of vinegar, pinch of sugar, one piece of chopped garlic, touch of chili, touch of hot mustard, $\frac{1}{4}$ tea spoon sesame oil.