

# Reckless In The Kitchen

## **Pork Dumplings**

Ingredients:

- 1 lb ground pork
- 2 inches (or so) of ground, fresh ginger
- 3 cloves garlic, minced
- 1 bunch of scallions or green onions, chopped
- 1/2 tsp salt
- 1/2 tsp ground pepper
- 1 package won ton wrappers
- olive or canola oil (for frying)

Directions:

In a medium-sized mixing bowl combine the ground pork, ginger, garlic, scallions, salt, and pepper.

Next, working with only a few wonton wrappers at a time (leave the rest in the package so they don't dry out as you work), use your fingertip or a brush to wet the perimeter of the wonton wrapper. Deposit a small dollop of the meat mixture in the center of the wonton wrapper (slightly less than 1 teaspoon).

Fold one corner of the wonton wrapper to the opposite corner forming a triangle, and sealing the pork inside the wrapper, Being careful not to tear the dough, press all of the air bubbles out and seal the remaining edges.

Place finished dumplings on a baking sheet that has been lightly sprayed with cooking spray to prevent sticking (If you are saving these for later I recommend freezing them on the tray first then transferring them to a zip lock bag after they are frozen).

To cook the dumplings; start by heating 1 tablespoon of oil in a large frying pan over medium-high heat. Once the oil is hot and easily coats the bottom of the pan place 5-6 dumplings on the pan. Fry until the bottoms are golden brown, about 2-3 minutes.

Very carefully add 1/2 cup of water to the pan and cover the pan. Allow the dumplings to cook in the steam for 4-5 minutes. All water should be dissolved. Remove the lid and reduce heat to medium-low. Finish cooking the dumplings for 3 minutes. Remove the dumplings from the pan and repeat the process until the desired amount of dumplings have been cooked.

## **Pork Dumpling Dipping Sauce**

Ingredients:

- 3 Tbsp soy sauce
- 1 Tbsp rice vinegar
- 1 tsp sesame oil
- 1 tsp Sriracha Hot Sauce (optional)

Directions:

Mix all ingredients together.