

## Recipe

We asked Lizzie to share her recipe from one of her delicious dishes she prepared for our Shanghai Nights dinner. Here it is:

### ***Shanghai Nights Pork Dumplings***

Makes 60 dumplings

#### **Ingredients:**

Dough:

3 cups all-purpose flour  
up to 1 1/4 cups cold water  
1/4 tsp salt  
*(or use wonton wrappers)*

Filling:

1 cup ground pork or beef  
1 tbsp soy sauce  
1 tsp salt  
1 tbsp Chinese rice wine  
1/4 tsp freshly ground white pepper, or to taste  
3 tbsp sesame oil  
1/2 green onion, finely minced  
1 1/2 cups finely shredded Napa cabbage  
2 slices fresh ginger, finely minced  
1 clove garlic, peeled and finely minced

Dipping Sauce:

1/2 cup chinese black vinegar  
2 tbsp peanut oil  
1/4 cup chopped fresh cilantro  
1 red chili, deseeded and finely chopped  
1 tbsp grated ginger  
1 tsp soy sauce

#### **Preparation:**

Stir the salt into the flour. Slowly stir in the cold water, adding as much as is necessary to form a smooth dough. Don't add more water than is necessary. Knead the dough into a smooth ball. Cover the dough and let it rest for at least 30 minutes. While the dough is resting, prepare the filling ingredients. Add the soy sauce, salt, rice wine and white pepper to the meat, stirring in only one direction. Add the remaining ingredients, stirring in the same direction, and mix well. To make the dumpling dough: knead the dough and divide the dough into 60 pieces. Roll each piece out into a circle about 3-inches in diameter.

Place a small portion (about 1 level tablespoon) of the filling into the middle of each wrapper. Wet the edges of the dumpling with water. Fold the dough over the filling into a half moon shape and pinch the edges to seal. Continue with the remainder of the dumplings.

To cook, bring a large pot of water to a boil. Add half the dumplings, giving them a gentle stir so they don't stick together. Bring the water to a boil, and add 1/2 cup of cold water. Cover and repeat. When the dumplings come to a boil for a third time, they are ready. Drain and remove.

To make dipping sauce: place all ingredients in a jar and shake well or whisk together in a bowl.

**Serve the hot dumplings with the dipping sauce.**

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