

Pan-Fried Chinese Dumplings with Shrimp and Mushrooms



This recipe is from my old chinese school and modified by my mom and it's special to my family because we make it to celebrate Lunar New Year.

Enjoy! Eric Chu and Family

Ingredients:

A handful of shrimps

Handful of mushrooms

Chives

Dough

Water

1 lb of ground pork

Garlic (optional)

Soy sauce (optional, recommended)

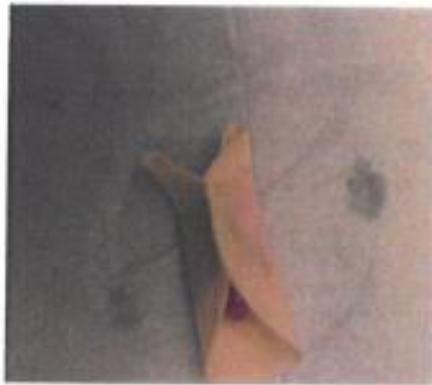
Oil

Directions/Steps:

1. Cut the chives into small pieces.

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2. Cut the mushrooms into small pieces.
3. Cut the shrimps into small pieces.
4. Put all the things into the ground pork.
5. Mix
6. Put a pinch of soy sauce if you want for more flavour.
7. Keep mixing with a fork.
8. Wash your hands before wrapping.
9. Take your pre-made circular dough and coat it with water on the edges.
10. Take half a spoonful of meat and put it in the middle.
11. Wrap it like this.



12. Fold inwards making a "Y" shape like this.



13. Take the two flaps and open them up so it looks like a small hole. When you're done, fold it inwards like this and do it to the other flap and the other side.
14. Do step 9-13 repeatedly depending how many dumplings you want.
15. When you're done, heat the pan with a teaspoon of oil.
16. Next, place however dumplings you want to cook into the pan right-side up.
17. Let the dumplings cook for 2-3 minutes, or until the bottom is golden brown and crispy.
18. Lay each dumpling down and let each side cook for 2-3 minutes each until it's golden brown on the sides.

19. Take a quarter of a cup of water and pour it into the pan and cover the pan and let it cook until all the water evaporates which will take 2-3 minutes.

20. Once the water is evaporated, take the dumplings out of the pan and serve.

With the dumplings you didn't cook, dust them with flour and place them in the freezer until you want it to cook.

21. Take the soy sauce and garlic if you want and eat it with the dumplings. ENJOY!

- 1.将细香葱切成小块。
2. 将蘑菇切成小块。
- 3.将虾切成小块。
- 4.将所有东西放入猪肉末。
5. 混合
- 6.如果想要更多口味，可以放少许酱油。
- 7.用叉子继续搅拌。
- 8.包裹之前要洗手。
- 9.拿起预制的圆形面团，并在边缘涂上水。
- 10.取半汤匙的肉放在中间。
- 11.像这样包装。
- 12.向内折叠，使之成为“Y”形。
- 13.取下两个折板并将其打开，使其看起来像一个小孔。完成后，像这样向内折叠，然后将其折叠到另一侧的翻盖和另一侧。
- 14.根据您要多少个饺子，重复执行步骤9-13。
- 15.完成后，用一茶匙油加热锅。
- 16.接下来，将您想要煮的饺子放到锅中，右上方。
- 17.让饺子煮2-3分钟，或者直到饺子的底部变成金黄色和脆皮为止。
- 18.放下每个饺子，每边煮2-3分钟，直到两边变成金黄色，
- 19.取四分之一杯水倒入锅中，盖上锅盖，使其煮熟，直到所有水蒸发为止，这需要2-3分钟。
- 20.水蒸发后，将饺子从锅中取出并上桌。
- 使用您没有煮过的饺子，用面粉将其撒粉，然后将其放入冰箱，直到您想要煮。
- 21.如果需要，可以拿酱油和大蒜，然后和饺子一起吃。请享用！