

Dumpling HAPPINESS

Inspired by
Double Happiness (1994)

From the kitchen of
Stephanie Yee

 [STEPHANIEYEEYAYYES](#)





Dumpling Happiness

Stephanie Yee's Dumplings

Ingredients

1 lb ground pork	2 tbsp sesame oil
4 large napa cabbage leaves	2 tbsp corn starch
3 stalks green onions	1 egg, beaten
6 shiitake mushrooms	1 package circular dumpling wrappers
1 lb ground pork	Neutral-tasting oil for pan-frying
2 handfuls fresh cilantro	A small bowl of water
2 tbsp ginger	
1 tbsp garlic	
4 tbsp soy sauce	

Method

- 1 Finely chop all vegetables; put in a bowl and combine with everything but the wrappers, oil and bowl of water.
- 2 Take a wrapper, dip a finger into the water and paint a semicircle around the edge of the wrapper. Place a small amount of filling in the centre and fold the wrapper in half like a taco. Pinch the top edges together, pleating and pinching the edges until they are sealed.
- 3 Heat a pan with 2 tbsp of oil on medium high. Add dumplings and fry for a few minutes until bottoms are golden. Add 1/4 cup water, cover and cook for 5 minutes. Remove from heat and serve. Enjoy!