

Chinese Dumplings

WITH CHEF KATIE



Chef Story

Celebrity Chef Katie Chin is an Award-winning cookbook author, caterer and blogger. Katie has been featured in many publications such as O Magazine, Cooking Light, Bon Appetit, Elle, Real Simple, The Wall Street Journal, HuffPost and Family Circle. Her numerous appearances on national television include The Real, The Today Show, Hallmark Channel, Cooking Channel, Cutthroat Kitchen, Beat Bobby Flay, ABC's Localish and as a guest judge on Food Network's Iron Chef America. In 2013, Katie was a featured chef at the annual Easter Egg Roll at the White House under the Obama administration.

Chef Origin

CA, UNITED STATES

INCLUDED IN KIT

- 3 dried shiitake mushrooms
- 1 tbsp water chestnuts
- 1/2 tsp cornstarch
- 1 cup all-purpose flour
- 2 tbsp oil
- 1 tsp sugar
- 1/2 tsp salt
- dash pepper
- 1/4 cup soy sauce
- rolling pin
- dumpling roller

PARTICIPANT SHOPPING LIST

- 1/2 pound lean ground pork or chicken
- 1/2 tbsp white wine
- 1 green onion finely chopped

PREP AHEAD OF TIME

- Cutting board
- Sharp knife
- Mixing bowl
- Tongs
- Non-stick skillet with tight fitting lid

INSTRUCTIONS

Filling

1. Soak mushrooms in hot water for 15 to 20 minutes, or until soft. Rinse in cold water and drain. Squeeze out any excess water.
2. Remove and discard stems and finely chop mushrooms.
3. In a large bowl, mix mushroom pieces, pork or chicken, 1/2 green onion, water chestnuts, wine, cornstarch, salt and pepper. Set aside.

Potsticker

1. In a bowl, mix flour and 1/2 cup boiling water until a soft dough forms. Knead dough on a lightly floured surface about 5 minutes or until smooth.
2. Divide dough in half. Shape half into a 3 inches long roll. Cut roll into 1/2-inch slices. Repeat with remaining half.
3. Roll 1 slice of dough into a 3-inch circle and place 1 tablespoon meat mixture in the center of circle. Lift up edges of circle and pinch several pleats up to create a pouch to encase the mixture. Pinch top together. Repeat with remaining slices of dough and filling.
4. Heat a nonstick skillet until very hot. Place 12 dumplings in a single layer in skillet and fry 1-2 minutes, or until bottoms are golden brown.
5. Add 1/2 cup water. Cover and cook 6 to 7 minutes or until water is absorbed. Repeat with remaining dumplings.

Dipping Sauce

1. Combine soy sauce & sugar.
2. Top with remaining green onions. Serve with dumplings.