



PORK AND CHIVE DUMPLINGS

Recipe makes 42-45 dumplings. Serves 3-4 depending on appetite. I always double this recipe for my family of 4 with leftover to freeze.

INGREDIENTS

1 lb raw ground pork

½ lb Chinese chives, finely chopped (3 heaped cups) (note 1)

2 tbsp light soy sauce

2 dashes white pepper powder

1 tsp sugar

kosher salt to taste (I use 1 tsp Diamond Crystal kosher salt; for other brands, start with ½ tsp)

3 x 225g packages round dumpling wrappers (you'll have some left over)

METHOD

Make filling:

Place ground pork, chopped chives, soy sauce, white pepper powder, sugar and salt in a large mixing bowl. Mix first by hand until well combined. Next, take 2 pairs of thick wooden chopsticks held together in your hand (like you're stirring a cauldron) and mix with as much vigour as possible until the filling goes from a loose to pasty consistency. This step tenderizes the meat and pulls everything together to form a tighter filling which has a bouncier mouthfeel when you bite into a dumpling. You can make the filling up to a day in advance and keep it tightly wrapped up in the refrigerator until you're ready to wrap the dumplings.

Wrappers:



I use store-bought wrappers for quick dumpling fixes (as pictured in this post). To make your own dumpling wrappers, see my post [How To Make Dumpling Wrappers From Scratch { with Step-by-Step Photo Tutorial and Video }](#).

Wrap dumplings:

Set out two parchment-lined baking sheets to hold the dumplings. Set out wrappers, bowl of filling, a tablespoon and a small dish of cold tap water for sealing edges. Place 1 tbsp of filling in the center of the wrapper, leaving a border all around. Adjust amount of filling such that you get a plump dumpling but can still comfortably pleat/seal the edges without the risk of it bursting. Dab one finger in the water and run it around the entire outer edge of the wrapper to wet it (less wet for homemade wrappers). Wrap the dumpling as desired – there are a myriad of styles from simple to fanciful. The quickest and simplest way is to fold it in half, into a half moon. My personal go-to is the symmetrical classic pleat pictured in this post – see instructions below and/or these other resources:

- Video tutorial on Instagram for [How To: Classic Pleat Dumpling](#)
- Step-by-step images in my [Chinese Vegetarian Dumplings blog post](#)
- Instructions for my pleating method:

Start by attaching opposing ends of the wrap (i.e. the 12 o'clock to the 6 o'clock part of the circle) and press gently, so it sticks together there at just that point, but leaving the rest of the edges not touching. From that centre point, begin working outward down the left of the half-circle all the way to the outer end, folding a series of 3 to 5 slightly-overlapping pleats. The direction of the fold is always towards the centre. Pinch or tuck in the end to seal. Repeat the same pleats on the right side, from centre point to the outer end. Pinch or tuck in the end. Note that when making each pleat, only one side (the side facing away from you) of the wrapper is manipulated i.e. the inward facing side of the wrapper does not move.



Place dumplings on parchment-lined baking sheet, not touching each other, and continue with the rest. Depending how quick you are, you may want to refrigerate some as you go since we are using raw meat filling. Cover with dry kitchen towel to refrigerate. Don't use plastic wrap which collects moisture and can make dumplings soggy. Alternatively, freeze if you're planning to anyway – see freezing instructions below.

Cook dumplings:

I usually boil some and pan fry some. Boiling is the coziest and my go-to way to eat dumplings. Also, a practical benefit is you can boil a lot more dumplings at a time than pan-frying or steaming.

BOILED DUMPLINGS: To boil, set a large pot of water to a rolling boil. Place dumplings in gently, one by one or a few at a time with the aid of a handled-strainer. You can cook as many as 30 dumplings at a time, provided your pot is large and they are not over-crowded. Stir dumplings around regularly to prevent sticking to the bottom or each other. Keep at a boil to cook until dough has become translucent, for a total cooking time of 5 minutes or so. Test a dumpling for doneness. The filling should be heated through and the dough slightly chewy, tender and not raw. Once done, strain and serve right away. **To boil dumplings from frozen:** Once the dumplings have been added and the water comes back to a rolling boil, add 1 cup of cold tap water. Allow the water to come back to a boil and continue cooking for a total time of about 8-10 minutes or until cooked through, depending on how many dumplings are in the pot. If unsure, cut one in half to check that filling is piping hot and meat is no longer pink.

PAN FRIED DUMPLINGS: To pan fry, drizzle 1 tbsp oil into 10-11" non-stick skillet (it's important that it be non-stick for this). Arrange dumplings in concentric circles in the pan, not touching. Pour 1 cup cold tap water all over the dumplings. Cover and turn heat to medium-high. Cook until water reaches a rolling boil and most of the water has evaporated (about 6-7 minutes).



Reduce heat to medium and continue cooking until dumpling bottoms are golden and crispy. Serve right away. **To pan fry from frozen:** Follow the same instructions as cooking them from fresh, except add 2-3 more minutes to total cooking time. If unsure, cut one in half to check that filling is piping hot and meat is no longer pink.

To freeze dumplings: Place dumplings, not touching, on parchment lined baking tray and freeze that way for 1-2 hours or until solid. Transfer into zip top bag with air pushed out. Dumplings can be kept frozen well for about a month or so.

Note 1 – Chinese chives are different from the chives you get in the herb section used for garnish and finishing dishes. Chinese chives have long, tender blades that is green the entire length with slightly darker tips. Their flavour is leek-y and a bit garlicky, often compared with ramps. They add a delicious and unique taste and aroma to the dumpling filling. Chinese chives are commonly available at Chinese and Korean supermarkets. If you can't find Chinese chives, substitute with a mixture of scallions, regular chives and minced garlic in the recipe to approximate the flavour. You'll need about 3 cups worth (chopped) for 1x of this recipe which is typically half a bunch.