

Pork-and-Shrimp Chive Dumplings

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Yield: 42 dumplings

*1/4 cup corn oil
2 tablespoons onion, finely chopped
7 cloves garlic, minced
2 tablespoons Chinese-style chicken bouillon powder
1 1/2 tablespoons sugar
Kosher salt
1 tablespoon finely ground white pepper
1/2 pound boneless pork shoulder, cut into 1/4-inch cubes
14 ounces small shrimp, peeled, deveined and cut in half
1/4 cup potato starch
1/2 cup thinly sliced Chinese chives
1 1/2 teaspoons toasted sesame oil
42 3-1/2- to 4-inch round potsticker wrappers*

Preparation Time: 2 hours

Make the filling: In a small saucepan over medium-low heat, heat the corn oil. Add the onion and garlic. Cook, stirring, until caramelized, 10 to 15 minutes. Let cool completely.

Meanwhile, whisk the bouillon powder, sugar, one tablespoon of salt and the white pepper in a small bowl. Mix the pork, shrimp and potato starch in a large bowl. Then stir in the seasoning mixture. Fold in the chives, sesame oil and the onion-garlic mixture. (Chinese chives, also called garlic chives, have a strong garlic flavor. Its worth seeking them out for this recipe.)

Form the dumplings: Spoon about one tablespoon of the filling onto a potsticker wrapper. (Keep the remaining wrappers loosely covered with a damp paper towel as you work.) Dip a finger in water and run around the edges with your fingers. Transfer to a baking sheet and repeat with the remaining wrappers and filling.

Pan-fry the dumplings in batches. Heat a large nonstick skillet over medium heat and coat with 1-1/2 to 2 tablespoons of corn oil. Add a single layer of dumplings and cook, undisturbed, until golden brown on the bottom, 1 to 2 minutes.

Carefully add enough water to the pan until it reaches about one-third of the way up the side of the dumplings. Loosely cover the skillet and cook until the water evaporates and the dumplings are cooked through, 4 to 5 minutes.

Uncover the skillet, flip the dumplings and cook, adding more corn oil if needed, until golden brown on the other side, 1 or 2 more minutes.

Per Serving (excluding unknown items): 1134 Calories; 61g Fat (48.7% calories from fat); 82g Protein; 63g Carbohydrate; 1g Dietary Fiber; 603mg Cholesterol; 592mg Sodium. Exchanges: 2 Grain(Starch); 11 Lean Meat; 1 1/2 Vegetable; 11 Fat; 1 1/2 Other Carbohydrates.