

Homemade Dumplings with Ginger Broth and Hot Chili Sauce

Ginger Broth:

Ingredients:

- 48 oz chicken broth
- 4 cups water
- 1 whole garlic bulb, cut in half widthwise
- 1 whole onion, peeled and quartered
- 5 spring onions, roughly chopped
- 3 inch piece of ginger, sliced
- 1 tsp salt
- ½ tsp black pepper
- ¼ tsp white pepper
- 1 tbsp soy sauce
- 1 tsp sesame oil
- 1 tbsp fish sauce (to taste)

Directions:

Start your broth before you start the dumplings. In a large pot, add your garlic, onion, spring onions and ginger. On high heat, blister and char the aromatics to release the flavor- around 5 to 8 minutes. Add in your chicken broth and water. Bring to a boil and simmer on low heat with a lid until your dumplings are ready (at least an hour or longer to intensify the flavor).

Before serving, add the salt, black pepper, white pepper and soy sauce. Add sesame oil and fish sauce to taste.



Hot Chili Sauce

Ingredients:

- 3 tbsp hot chili oil (I used the Dynasty brand)
- 2 tbsp soy sauce
- 2 tsp sesame oil
- 2 tsp minced ginger

Directions:

In a small bowl, mix together all ingredients.

Dumplings:

Ingredients:

- .75 lbs pork
- .5 pound shrimp, peeled
- 1/4 cabbage thinly sliced
- 3 tsp sesame oil
- 2 tbsp soy sauce
- 1 tsp sugar
- 1 tsp white pepper
- 1/2 tsp salt
- 1/2 tsp black pepper
- 3 spring onions, thinly sliced
- 1 inch piece of ginger, minced (or 1 tbsp ginger paste)
- 3 garlic cloves minced (or 2 tsp garlic paste)
- 1 tbsp or more of sambal/ chili paste (optional)
- Around 30 wonton wrappers
- Sliced green onions and sesame seeds to serve
- Steamed bok choy to serve

Directions:

The first step is making sure you devein your shrimp. Taking a paring knife, make a shallow incision on the top of the shrimp where you see a black line. Remove the vein (aka the poop, yuck). Search up videos on google or ask your buy pre-deveined shrimp if you don't know how to do so!

Once all your shrimp are deveined and have no shells, pulse them in a food processor or simply take a large knife and keep cutting them until they form a paste. There shouldn't be any chunks and it should be relatively smooth.



