

Ingredients:**For the Dumpling Filling:**

- 1 lb (450g) ground pork
- 2 green onions, finely chopped
- 2 cloves garlic, minced (about 1 tablespoon)
- 2 tbsp ginger, grated
- 2 tbsp soy sauce
- 1 tbsp sesame oil
- 2 tbsp rice vinegar
- 1/4 cup chicken or vegetable stock

**For the Dumpling Wrappers
(Optional – or use store-bought ones):**

- 2 cups (250g) all-purpose flour
- 3/4 cup (180ml) water, boiling
- 1/8 tsp Kosher or sea salt

Instructions:**1 Make the Dumpling Dough (If Using Homemade Wrappers)**

- **Sift together** the flour and salt. **Make a well** in the center and **gradually add** the boiling water, mixing with a spoon (it will look clumpy). **Cover the bowl** with a cloth and let it **rest for 5 minutes**.
- **Add 1 tablespoon of cold water** to the dough, then **knead for about 2 minutes** until combined and a ball has formed. **Cover the bowl** with plastic wrap and allow it to **rest for 15 minutes**.
- **Turn the dough** onto a lightly floured cutting board and **knead until smooth**, sprinkling additional flour as needed, for **15 minutes**.
- **Tightly wrap** the dough in plastic wrap and allow it to **rest for another 15 minutes**.

2 Prepare the Filling

- In a bowl, **mix together** the ground pork, green onions, garlic, ginger, soy sauce, sesame oil, rice vinegar, and stock.
- Stir **in one direction** until the mixture becomes **sticky and well combined**.
- (optional) If cooking pork mixture first, saute all ingredients until pork is no longer pink.

3 Rolling & Shaping Dumpling Wrappers

- **Divide the dough** into two parts and **roll each into a rope** about **1-inch in diameter and 12 inches long**.
- **Keep the dough covered** with plastic wrap until ready to roll to prevent it from drying out.
- **Cut the rope** into **1-inch slices** and **roll each into a ball**.
- Lightly flour if sticky, then **flatten and roll out each piece** to a **4-inch diameter circle, about 1/8-inch thick**.
- If you prefer a more symmetrical wrapper, **use a 4-inch round biscuit cutter** for uniform shapes.

4 Fill the Wrapper

- Place 1-2 teaspoons of filling in the center of a dumpling wrapper.
- Avoid overfilling to prevent leakage.

Fold into a Half-Moon Shape

- Lightly moisten the edges of the wrapper with water (if needed) to help seal.
- Fold the wrapper in half over the filling, forming a half-moon shape but do not seal it completely yet.

👉 Create Pleats on One Side

- Hold the dumpling in one hand and use your other hand to make pleats along one edge only (this helps create the signature curved shape).
- Using your thumb and index finger, pinch a small section of the dough and fold it toward the center.
- Press down to secure the pleat against the back side of the dumpling.
- Continue making 6-8 pleats along the edge while keeping the opposite edge smooth.

✅ Seal the Dumpling

- After pleating, press the entire edge firmly to seal completely so no filling escapes during cooking.
- Make sure there are no air pockets inside, as they can cause the dumpling to burst.

👉 [Click here to watch a video on how to fill dumplings.](#)

5 Cook the Dumplings

Choose your favorite cooking method:

Pan-Fried (Potstickers)

- Heat **1 tablespoon of oil** in a non-stick pan over **medium heat**.
- Place dumplings **flat side down** and cook until the bottoms are **golden brown (2-3 minutes)**.

- Add **¼ cup of water**, cover, and steam for **5-6 minutes** until the water evaporates.
- Remove the lid and cook for another **1-2 minutes** until the bottoms are crispy again.

☞ Steamed Dumplings

- Line a steamer with **parchment paper or cabbage leaves**.
- Arrange dumplings in a **single layer**, leaving space between them.
- Steam over **medium-high heat** for **10-12 minutes** until fully cooked.

🌀 Boiled Dumplings

- Bring a **large pot of salted water** to a rolling boil.
 - Add dumplings and **stir gently** to prevent sticking.
 - When the dumplings **float**, continue boiling for **2-3 more minutes**.
 - Remove with a slotted spoon and **serve hot**.
 - **Adding Cabbage to the Mix**
 - **2 cups Napa cabbage, finely chopped** (or substitute with regular cabbage).
 - **Sprinkle a little salt** over the chopped cabbage and **let it sit for 10 minutes** to draw out excess moisture.
 - **Squeeze dry** with a kitchen towel to remove excess liquid.
 - **Mix the cabbage** into the pork filling until well combined.
- Freezing & Thawing Dumplings**
Got too many dumplings? No problem! These dumplings freeze well for later use.

How to Freeze

Dumplings:

1. Arrange the dumplings in a **single layer** on a sheet tray lined with parchment paper, ensuring they are not touching.
2. Place the tray in the **freezer for 2 hours**, or until the dumplings are firm.
3. Transfer the frozen dumplings to a **food-safe freezer bag**, removing as much air as possible before sealing.
4. Store in the freezer for **up to 3 months**.

How to Thaw

Dumplings:

1. Place individual dumplings on a **plate dusted with cornstarch or potato starch** (avoid flour, as it can make them gummy).
2. Transfer the plate to the **refrigerator** and allow the dumplings to thaw completely before cooking.