

# Ginger-Shrimp Dumplings

with dipping sauces

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## Ingredients

- ¾ pound raw shrimp, finely chopped
- ½ cup minced cabbage
- 1 tsp chile oil
- 2 Tbsp chopped cilantro
- 2 Tbsp minced ginger
- 1 Tbsp minced garlic
- 4 scallions, minced
- 3 Tbsp soy sauce
- 48 dumpling wrappers
- Neutral oil

### Dipping sauce

- 2 Tbsp soy sauce
- 2 Tbsp rice vinegar
- Sugar
- Chile oil
- Sesame oil

## Preparation

- 1** Stir together the chopped shrimp, cabbage, chile oil, cilantro, ginger, garlic and scallions with soy sauce and 1/4 cup water.
- 2** To fill wrappers, have a small bowl of water nearby. Place a wrapper on a dry surface and dab water around the edges. Place a rounded teaspoon of filling in the center, fold and seal. Your dumplings can take a number of shapes. After each dumpling is finished, place on a plate and cover with a damp paper towel or cloth.
- 3** In a large nonstick skillet, heat a couple of tablespoons of oil on medium-high heat. Add 12 dumplings and cook about 2 minutes, until bottoms are lightly browned and most of the oil has been absorbed. Add 1/8 cup water and cover to allow dumplings to steam. Lower heat and steam for about 3 minutes. Uncover and, if the bottoms aren't nice and brown, continue to cook until they are and all of the water is evaporated. Repeat with the other dumplings, adding oil and water with each batch.
- 4** To make the dipping sauce, mix soy sauce and vinegar and add sugar, chile oil and sesame oil to taste.