



Fried Dumplings

NIBBLEDISH CONTRIBUTOR

Ingredients

- a pack of round wonton wrap
- 1/2 lbs ground pork
- 2 stick of celery flower (fined chop)
- a small ginger (fined chop)
- 3 tbsp soy sauce
- 2 tbsp sesame oil
- 1 tsp sugar
- oil

for the sauce:

- 1 tsp rice vinegar
- 2 tbsp sugar
- 1 tsp hot chili
- 1 tsbp soy sauce
- 1/2 tbsp sesame oil
- chopped spring onions

Instructions

- Mix ground pork, celery, ginger, soy sauce, sesame oil, sugar
- fill wonton wrap with meat mixture and wrap as ur desire.
- boil dumpling from cold water till boil, drain
- Heat frying non pan with 2 tbsp oil, add dumpling and stir fry till yellow brown.
- Serve with dumpling sauce (mix all the sauce ingredients)

PS : do not deep fried the dumpling, cause the skin will be hard and not so good.
