Yummy Ginger Dumplings

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Dumplings:
1/2 pound ground pork
1 minced scallion
1 tablespoon soy sauce
1 tablespoon sesame oil
1 teaspoon corn starch
1 teaspoon dry sherry
1 teaspoon peeled and grated ginger root
1 minced garlic clove
about 40 wonton skins

For the dipping sauce:
1/4 cup red wine vinegar
1/4 cup soy sauce
2 tablespoons sugar
1 tablespoon sesame oil
1 scallion sliced thin
2 teaspoons peeled and grated ginger root

Instructions

I mixed the dipping sauce ingredients first to let the sugar dissolve while I was making the dumplings. Set aside.
Start to boil a large pot of water that you will use for later on.
Then take a medium sized bowl and mix the pork, scallion, soy sauce, sesame oil, corn

starch, sherry, ginger and garlic. A fork seems to work best.
Lay out the wonton skins on a work surface and cover them with a damp towel. This way they do not dry out too quickly. Take one at a time out and put about a tablespoon of filling in the middle. Wet the edges of the wonton with some water and pinch the edges together. Make sure the edges are pinched well so they do not open while they are boiling.
Drop the dumplings in the boiling water one at a time so they do not stick together. You won't be able to boil them all at once. Stir them gently until the water returns to a boil. Let them boil for at least 5 minutes.
Use a slotted spoon to remove them from the water and place them on a platter. They easily stick together at this point so be careful. You can eat them as is or fry them up!