



# Juju's pan-fried pork dumplings



Makes 30

Recipe by George Georgievski



30 minutes

## INGREDIENTS

- 500g minced pork (don't buy the lean one, we want fatty flavour)
- 1 cup finely chopped Chinese cabbage
- 3 spring onions (scallions), thinly sliced
- 3 garlic cloves, minced
- 1½ tablespoons minced ginger (the jar one is okay, we don't judge here)
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil, plus extra for frying
- 1 teaspoon grated palm sugar (jaggery)
- 1 egg
- 30 dumpling or wonton wrappers (use the circle ones, they're easier to work with)

## DIRECTIONS

1. Okay, to get started, grab a big bowl. It's time to mix. Put all the ingredients except the wrappers in the bowl. Grab a wooden spoon and mix till everything is combined really well.
2. For the wrapping, I like to get the kids involved. This has nothing to do with family time, it's just to show the kids how good my dumpling wrapping is. Just kidding, it's all about the family time.
3. Lay out the wrappers on a wooden board, about 10 at a time. Pop a tablespoon of the mixture in the middle of each wrapper, then use your finger to spread some cold water around the perimeter. Pick up the wrapper and fold it in half, forming a half-moon shape, then squeeze the edges together.
4. To cook your dumplings, grab a big frying pan with a lid and add a splash of sesame oil, mainly for extra flavour. Let the oil heat up over medium heat, then add the dumplings and fry them till they get nice and crispy on the bottom – usually about 3–4 minutes. Pour in ½ cup water and quickly pop the lid on so they can steam.
5. Let them steam for another 3–4 minutes – once ready, they should be nice and soft and cooked through. Serve with your favourite dumpling sauce or just add a little soy sauce and crispy chilli oil for the win.



Images and text from **Tonight's Dinner, Tomorrow's Lunchbox** by George Georgievski, photography by Rochelle Eagle. Murdoch Books RRP \$29.99.

## ONE MEAL, TWO WAYS

For dumpling lettuce cup tacos, set aside six dumplings – if you can refrain from eating them all!

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# Afternoons

with Joel Rheinberger

on 936AM and the ABC listen app





# Dumpling lettuce cup tacos

Recipe by George Georgievski



Makes 6



5 minutes

## INGREDIENTS

- 6 leftover pan-fried pork dumplings
- 2 heads baby gem lettuce
- ½ cup (120 g) mayonnaise (Kewpie mayo is ideal, as it's a little tangier)
- 1 tablespoon chilli sauce or sriracha
- ¼ cup chopped coriander (cilantro) sprigs

## DIRECTIONS

1. Pop your dumplings on a chopping board, grab a knife and chop chop. I like to chop mine pretty finely – think san choi bao – but you can go any texture or size you want.
2. Wash your lettuce, separating the leaves, and pat them dry with paper towel or a hair dryer – okay, maybe not the hair dryer, but I'm glad you're paying attention.
3. Next, let's make our sauce. Simply stir the mayo and chilli sauce or sriracha together till combined. Spoon some dumpling mixture into each cup, add some sauce and top with coriander sprigs.

This recipe is awesome for the lunchbox. You can enjoy these delicious dumpling cups hot or cold – for me, it's cold all the way.

If you're eating these at home and you'd like them warm, simply microwave or pan-fry the dumplings after you've chopped them up. That crispy finish in the frying pan seriously rocks.



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