

BIG BOWL®

FRESH CHINESE AND THAI

Chicken Dumplings

Ingredients	Amounts
Napa Cabbage, thinly sliced	3 ½ lbs
Kosher Salt	2 TBL
Ground Chicken, Thigh Meat 3/8 inch grind	2 ½ lbs
Pearl river bridge mushroom soy sauce	1 TBL
Chicken Fat, rendered	1/3 cup
Kadoya sesame oil	2 tsp
Koon Chun thin soy sauce	1 TBL
Kosher salt	4 tsp
Sugar	4 tsp
Chicken stock, College Inn or Similar	1 Cup
Fresh egg whites, lightly beaten	1 Each
Corn Starch	2 TBL
Black pepper, Fresh Ground	1 ½ tsp
Fresh ginger, minced	2 TBL
Napa Cabbage, Sliced	From Top
Scallions, sliced 1/4", Fresh Sliced	2/3 Cup
Cilantro Leaves, medium chop	6 TBL (1/4 cup + 2 TBL)
Round dumpling or wonton skins, fresh	30 - 40

1. Salt the cabbage 3 ½ Lb +2 TBL kosher salt for at least 1 hour and then spin dry. Set aside.
2. In a stainless steel bowl, mix chicken through ginger together in a clockwise motion. Gently fold in salted napa, scallions and cilantro. Place bowl of potsticker filling over ice for making potstickers.
3. Using a teaspoon, place a small amount, about ½ oz of filling into a round dumpling/potsticker wrapper and seal with a bit of egg wash. Crimp with folds on the back side of the potsticker and form into a crescent shape. Continue until all the dumplings are completed.
4. Cook by steaming, boiling them (until they float), or pan-brown them on a lightly oiled griddle, spray them with water, cover and steam until done (potstickers). The internal temperature should be 165°.

Dumpling Dipping Sauce- Mix all ingredients well

2 TBL red wine vinegar	1 tsp chopped garlic
2 TBL unseasoned rice vinegar	2 tsp chopped ginger
5 TBL light soy sauce	1 TBL scallion green, sliced thinly
1 ½ TBL sugar	
2 tsp sesame oil	