



Pork Dumplings

These dumplings with gluten-free won ton wrappers are delicious any time, and especially fun for Halloween when displayed as mini brains!

Yield: 3 to 4 dozen pork dumplings

Ingredients

FILLING

- 3 TBSP oil
- ½ lb. shiitake mushrooms, thinly sliced (stems discarded) or ½ pound greens (spinach, kale, chard or combo) chopped, cooked, drained
- ¾ lb baby bok choy, finely chopped
- 1 medium carrot, coarsely shredded or finely chopped
- 6 green onions, light green parts finely chopped
- 4 garlic cloves, finely chopped
- 2 TBSP fresh ginger, finely grated
- 1 tsp chile-garlic sauce
- 1 lb ground pork
- ¼ tsp salt
- ¼ cup tamari (gluten-free soy sauce)
- 2 tsp mirin or sweet sherry

SAUCE

- 1 cup tamari (gluten-free soy sauce)
- ¼ cup sesame oil
- 4 tsp fresh ginger, finely grated
- 4 tsp chile-garlic sauce
- 4 tsp mirin or sweet sherry
- ¼ cup Chinese black bean sauce* (Optional)
- *Check for gluten-free vs regular soy sauce as an ingredient in this sauce.)

WONTON WRAPPERS

- 4 cups [Pamela's Pizza Crust Mix](#)
- 1 tsp salt
- 2 eggs, slightly beaten
- 1½ cups ice cold water
- 1 TBSP cornstarch mixed with ½ cup water

Directions

Filling:

In large pan using 2 TBSP of oil, sauté on medium high heat mushrooms, until excess liquid has been evaporated and mushrooms are slightly browned. Or for greens; sauté, drain well and

squeeze, then chop. Remove.

Add 1 more TBSP oil, add bok choy and carrots and sauté until limp and translucent. Remove. Add garlic, ginger, green onions and pork, sauté for 5 minutes or until just cooked. Add everything together, using your hands to combine well. Let cool completely in refrigerator until ready to use.

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Sauce:

Mix all ingredients. Store in refrigerator (this will keep for weeks).

Won Ton Wrappers:

In bowl of stand mixer, combine Pizza Crust Mix and salt. Add water and eggs and mix until soft dough forms around the paddle. Gather together and cover with plastic and let rest for 30 minutes. Divide dough in 8 pieces and roll out one at a time, keeping remaining dough wrapped. Wrap individually if not going to roll right away, so dough does not dry out.

Using extra Pizza Crust Mix or rice flour, place a piece of well-floured dough on floured parchment and press out with floured hands to form a rectangle. Flip dough over, re-flour and press out dough again, doing this a few times until dough is as thin as you can get it with your hands. Re-flour parchment, lay the dough down, sprinkle with flour and cover with another piece of parchment, using lots of flour so dough does not stick. Now roll the dough to paper thin, using ample flour while rolling so the dough does not stick or tear. Flour both sides of dough before flipping, using the parchment to help flip. Continue rolling, flouring and flipping to get as thin as you can.

Remove top parchment and cut out 3" circles, as close together as possible. Do not re-roll scraps. Remove circles, with a small spatula and set on fresh and floured piece of parchment. Do this with all circles. When moving each circle, take a soft brush and gently brush off excess flour on both sides. If you do not do this, they will get gummy and the cooking water will have to be changed quite often.

Making the Dumplings:

Place 2 tsp. filling in the center of the wonton. Gently brush the edge with brush or finger dipped in the cornstarch/water mixture (not too much water), then lay another circle on top the filling and gently press down to remove excess air from wonton. Seal the edges gently with fingers, then with the end of a small decorating spatula or butter knife, press out the edges to get very thin.

Using a spatula to move the wonton, set aside on lightly floured, parchment lined, baking sheet. Once dumplings fill the sheet pan, sprinkle lightly with flour, cover with a fresh piece of parchment and cover or wrap wontons to stay fresh. Store in refrigerator until ready to cook.

Chef's Note: When rolling and sprinkling dough with flour (Pamela's Pizza Mix or rice flour), use a metal strainer for a thin and light coating of flour. This will result in much less buildup of excess flour.

Cooking and Serving the Dumplings:

Simmer in salted water in a low and wide sauté pan that is at least 2" deep. Cook only a few at a time so they float freely. Cook 2 minutes on the first side, then carefully flip and cook another 3 minutes. Remove one at a time with a slotted spoon, drain water, then set into serving bowls that have been prepared with one teaspoon of the sauce in the bottom of each bowl. Place about three or so per bowl, depending how wide your bowls are, top with sliced green onions,

cilantro if you like, and another teaspoon or two of sauce. Serve with extra sauce, onions and cilantro, and eat while warm.

Chef's Note: These can be made ahead and cooked 1 or 2 days later if stored properly. Extra filling can be frozen for future use. It is also great wrapped in lettuce leaves for a quick meal.

*For a scary Halloween appetizer, make the dumplings and display them in a jar, like mini-brains:



Adapted from Food & Wine Magazine.

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