

# **Boiling-Water Dough**

**(Used for Pot-Stickers and other dumplings)**

Makes about 36

## Ingredients

All-purpose flour	2 cups
Boiling Water	6 ounces (approximately)
Salt	1/2 teaspoon

It is easiest to use a food processor as the mixture is initially too hot for many people to handle.

Place flour and salt in work bowl and pulse a few times to mix.

With motor running, add boiling water in a steady stream.

Within 30 seconds the mixture should come together in a ball, "dancing" on the spinning blades.

Continue processing for another 30 seconds and then place remove to a wooden board.

The dough will be cool enough to handle. Knead the dough for 3 or 4 minutes or until it is homogeneous and springs back a little after a gentle poke.

Wrap the dough in plastic or place in a bowl covered with a plate and allow it to rest for 30 minutes or up to an hour at room temperature. The dough is now ready to use... knead it again for 1 minute and proceed to roll, cut and shape as required by your dumpling recipe.