

Red Oil Dumplings

Makes about 2 dozen

Ingredients for Filling

Pork (Ground)	½ pound
Fresh Water Chestnuts (Minced)	1/2 cup
Scallions (Thinly Sliced)	1/4 cup
Chicken Stock	2 tablespoons
Shaoxing Wine	2 teaspoons
Soy Sauce	1 teaspoon
Sugar	1/2 teaspoon
Kosher Salt	3/4 teaspoon
Sesame Oil	1 teaspoon
Sesame Paste (optional)	1/2 teaspoon

Ingredients for Sauce

Sesame Oil	1 tablespoon
Chili Oil	2 tablespoons
Soy Sauce	6 tablespoons
Sugar	4 teaspoons
Scallions (Thinly Sliced)	2 tablespoons

Wrappers 24 (approximately)

Directions:

Combine filling ingredients and stir until the texture becomes somewhat sticky.

Combine sauce ingredients.

Fill wrappers using about 2 teaspoons of filling for each, sealing tightly.

Boil dumplings for about six minutes, draining thoroughly when done.

Toss with sauce while still hot and serve.