

EASY DIM SUM

Try as I might, I'm all thumbs when it comes to shaping dim sum. Even though it tastes pretty good, it NEVER looks as good as it does in the restaurant. But I found this nifty inexpensive [press](#) that makes me look like a pro. All you have to do is place a wonton wrapper over the gizmo, put a tablespoon of filling in the middle, then just close and crimp to seal in the filling. After steaming them, I like to pan fry them to get a nice crispy bottom.



INGREDIENTS (Makes approx. three dozen pieces)

1 package dumpling wrappers

1 lb ground pork

1 large bunch Chinese chives chopped

1 teaspoon garlic, minced
1 teaspoon ginger, grated
1 tablespoon oyster sauce
2 tablespoons light soy sauce
1 teaspoon sesame oil
1 teaspoon sugar
 $\frac{1}{2}$ teaspoon white pepper
 $\frac{1}{2}$ teaspoon five spice powder
 $\frac{1}{4}$ teaspoon salt
3 tablespoons canola oil

PREPARATION

Place pork in a bowl with your chopped chives, garlic, and ginger. Season with oyster sauce, soy sauce, sesame oil, sugar, white pepper, five spice powder, and salt.

With your hands, mix until the ingredients are thoroughly incorporated.

Place a dumpling wrapper centered on the dim sum press. Place 1 tablespoon of filling in the center of your dumpling wrapper. Wet the edges with water, then using the dim sum press, crimp together one end to the other.

Place a bamboo steamer basket in a wok. Fill the wok with water up to the bottom of the basket. Bring the water up to a simmer. Place the dumplings inside the steamer. Don't crowd them and don't allow them to touch. Cover and allow to steam for ten minutes.

Heat a large skillet with canola oil. Remove the dumplings from the steamer and place in the skillet. Pan fry each side

for 1-2 minutes.