

# Pork Dumplings

Make authentic homemade pork dumplings with this traditional recipe. Step-by-step guide for perfect wrappers, juicy filling, and cooking methods.

45	15	60	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Pork Dumplings

## Ingredients

- 2 cup flour
- 3 clove garlic
- 1 cup scallion
- 1 cup cabbage
- 3 cup water
- 1 tbsp fresh root ginger
- 2 tbsp roasted sesame oil
- 1 cup soy sauce
- 2 tbsp rice vinegar
- 1 tsp granulated sugar
- 1 tsp chili flakes
- 1 tsp salt
- 1 tsp black pepper

## Instructions

### 1 Prepare the dumpling dough

Mix 2 cups flour with 1 tsp salt in a large bowl. Create a well in the center and gradually add 1 cup boiling water while stirring with chopsticks until a shaggy dough forms.

2 Turn dough onto a floured surface and knead for 8-10 minutes until smooth and elastic. Cover with damp towel and rest for 30 minutes.

### 3 Make the pork filling

Finely mince 3 cloves garlic. In a large bowl, combine 1 cup ground pork, minced garlic, 1 tbsp soy sauce, 2 tbsp sesame oil, 1 tsp ginger, 1 tsp salt, 1 tsp sugar, and 1 tsp white pepper.

4 Mix filling ingredients vigorously in one direction for 2-3 minutes until mixture becomes sticky and well combined. Set aside.

### 5 Roll the wrappers

Divide rested dough into 4 portions. Roll each portion into a log and cut into 12 pieces. Roll each piece into a 3-inch circle, keeping them dusted with flour.

- 6 **Assemble the dumplings**  
Place 1 tablespoon filling in center of each wrapper. Wet edges with water, fold in half to create half-moon shape, and pleat edges to seal tightly, removing any air bubbles.
- 7 Place assembled dumplings on parchment-lined tray and cover with damp towel to prevent drying while you finish the batch.
- 8 **Cook the dumplings**  
Heat 2 tbsp oil in a large non-stick skillet over medium-high heat. Place dumplings flat-side down and cook for 2-3 minutes until bottoms are golden brown.
- 9 Add 1 cup water to pan and immediately cover. Steam for 6-8 minutes until water evaporates and filling is cooked through.
- 10 Remove lid and cook for 1 more minute to re-crisp the bottoms. Transfer to serving plate immediately while hot.

## Tips

**Dough Consistency:** The dough should be smooth and slightly tacky but not sticky. If too dry, add warm water one teaspoon at a time. If too wet, incorporate small amounts of flour gradually.

**Filling Moisture:** Salt the cabbage and let it sit for 10 minutes, then squeeze out excess moisture with paper towels. This prevents soggy dumplings and helps the filling hold together better.

**Sealing Technique:** Lightly wet the edges of the wrapper with water before sealing to ensure a tight closure. Press firmly to remove air bubbles, which can cause dumplings to burst during cooking.

**Uniform Size:** Use a small ice cream scoop or tablespoon to portion filling consistently. This ensures even cooking and professional-looking results.

**Pleating Practice:** Start with simple half-moon shapes before attempting pleated designs. The key is creating a tight seal rather than perfect pleats for beginners.

**Cooking Order:** When pan-frying, don't overcrowd the pan. Cook in batches to ensure even browning and proper steaming when water is added.

**Freezing Success:** Freeze dumplings on parchment-lined trays until solid before transferring to bags. This prevents them from sticking together and maintains their shape.