

Pork Dumplings

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

45 min

PREP

15 min

COOK

1h

TOTAL

4

SERVINGS

Medium

DIFFICULTY

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.