

Pork and Celery steamed Dumplings

Ingredients:

- 1 package ground pork
- 3-5 stalks of celery
- 3-5 stems of green onion
- 4-5 medium size shrimp
- 6 dry mushrooms

Preparation:

- chopped ginger
- salt
- sugar
- soy sauce
- sesame oil
- five spice powder
- cooking wine

- dumpling wrappers

Directions:

1. Chop the celery, green onion, mushrooms, shrimp, and ginger.
2. Combine pork, celery, green onion, mushrooms, shrimp, ginger, salt, sugar, soy sauce, sesame oil, five-spice powder, and cooking wine. Mix ingredients thoroughly with chopsticks.
3. Make dumplings: wet edges of the dumpling wrappers with water, Place some filling into the center of the dumpling and seal the edges.
4. Bring a pot of water to boil. When the water is boiling, place the dumplings in the water. Bring the water to a boil again and add cold water to the pot. Repeat 2 more times (for a total of 3). After bringing the pot to a boil the third time, the dumplings will be ready. Remove from the water.

