

Chinese Chive Dumplings

<http://userealbutter.com/2009/06/14/chive-dumplings-recipe/>
based on [this recipe](#)

Note: for the original Chinese dumplings and potsticker recipe, go [here](#).

filling:

8 oz. (250g) chinese chives, cleaned, trimmed, and chopped into 1/2-inch pieces

4 oz. (125g) shrimp, peeled, de-veined, coarsely chopped

salt

vegetable oil (something without strong flavor)

dough:

1 1/4 cup (165g) wheat starch

1/4 cup (35g) tapioca starch (or 1/4 cup wheat starch)

1/2 tsp salt

1 cup (236g) boiling water

1 tsp vegetable oil

To make the filling: Heat 2 tablespoons of vegetable oil in a frying pan. When the oil is hot, sauté the chives, adding salt to taste, until they are cooked. Remove from heat. In a mixing bowl, combine the chives, the raw shrimp meat, and more salt (maybe 1/2 tsp).

To make the dough: Combine the wheat starch, tapioca starch (or more wheat starch if you don't have tapioca starch), salt, boiling water, and oil in a bowl and mix it together until combined. While dough is hot, begin kneading the dough until it is smooth, but no longer sticky. Add more starch as needed during this process. Cut the dough into thirds and roll each third out into 8-inch cylindrical pieces. Cut each roll into six pieces. and keep them covered with plastic or a damp cloth. To roll the wrapper, you can place a piece of dough between two squares of parchment or wax paper and roll it out that way, or you can carefully roll it out on a work surface dusted with wheat starch. The wrapper should be about 4 inches in diameter.

Fill each wrapper with 1-2 tablespoons of filling and pleat the wrapper together so the filling is sealed inside. Heat a tablespoon or two of oil in a frying pan on medium-high flame and arrange the dumplings in the pan so that they are not touching, folded-side down. Cook for a couple of minutes on each side until they begin to brown. Add 1/2 cup of water to the pan (careful of the splatter) and cover the frying pan with a tight lid. Reduce the heat and let it simmer for 3 minutes or until the dough looks translucent at the edges. Remove the lid from the pan and increase the flame to medium and continue cooking for another few minutes until the water has evaporated. Crisp both sides to a light brown color. Serve hot. Makes 18.