

Chinese Egg Dumplings (*Dan Jiao*)

<http://userealbutter.com/2012/01/22/chinese-egg-dumplings-dan-jiao-recipe/>

1/2 lb. ground pork
1 stalk green onion, minced (~1.5 tbsps)
2 Chinese black mushrooms, fresh or rehydrated, stem removed, minced (~2 tbsps)
2 tbsps bamboo shoots, minced
1 leaf Napa cabbage, thick base removed, minced (~2 tbsps)
1/2 tbsp ginger, minced
1/2 tsp cornstarch
1 tsp soy sauce
1 tsp sesame oil
6 eggs
1/4 tsp salt
vegetable oil

Combine the ground pork, green onion, black mushrooms, bamboo shoots, cabbage, ginger, cornstarch, soy sauce, and sesame oil together in a medium bowl. Mix for even distribution. Beat the eggs and salt together. Heat a dash of vegetable oil in a small skillet or frying pan over medium heat. Pour 1-2 tablespoons of the egg mixture in the center of the pan. Use the back of a spoon to gently spread the uncooked egg in a circular motion to form a circle about 3-inches in diameter. When the base of the egg sheet is cooked, but the top is still uncooked, place a heaping teaspoon of pork filling just off center on the egg. Flatten the filling into a compact oval shape. Fold the egg sheet in half, sealing the pork filling in the egg wrapper by pressing the edges together. It should resemble a semicircle. When the egg is cooked, remove the dumpling to a plate and repeat until you run out of ingredients. The egg dumplings are now ready to be added to the hot pot soup (to cook some more – this ensures the pork filling is fully cooked). Makes 24.