BEEF & PORK MANDU

Ingredients:
1 lb Ground Pork
1 lb Ground Beef (high fat content, at least 80/20)
2 T Minced Ginger
2 T Minced Garlic
2 T Salt
1 T Toasted Sesame Seeds
2 T Sugar
1 ½ T Ground Black Pepper
4 T Chopped Scallions
1 Pack White Round Dumpling Wrappers

Method:
• Combined all of the ingredients except for the wrappers into the bowl of a stand mixer (kitchen aid, Cuisinart, etc.)
• With the paddle attachment on, whip the mixture on medium speed for 5 minutes, until the pork mixture begins to emulsify
• Set bowl into a larger bowl filled with ice to keep cold
• Scoop 1 oz of pork mixture into a wrapper
• Wet the inner circumference of the wrapper with water, and then seal or pleat closed
• Place the sealed dumpling onto parchment paper dusted with corn starch
• Store in refrigerator
• When cooking, place dumpling in boiling water for 4-5 minutes, or until dumplings are floating and rolling on top surface of water
• Remove dumpling from water, strain, and place in a hot frying pan with cooking oil
• Serve with soy sauce or assorted dumpling sauces

MANDU SAUCE

Ingredients:
¼ cup Soy Sauce
¼ cup White Vinegar
¼ cup Vegetable Stock (optional)
3 T Sugar
½ T Toasted Sesame Seeds
1 T Chopped Scallions

Method:
• Combined all of the ingredients and mix