

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