**Pork Steam Dumplings**

**Filling:**

1# pork meat

½ onion, minced

½ carrot, minced

2 cloves garlic

1 oz. ginger

2 scallions, sliced thinly

1 Tbsp. rice vinegar

1 tsp. sesame oil

2 Tbsp. soy sauce

1 Tbsp. Sambal

1 egg

Salt and pepper to taste

**Ingredients:**

1 pkg. Wonton Wrappers

2 Tbsp. oil

1 egg

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Have chef show you how to assemble the meat grinder. Grind the pork, garlic, and ginger together.
3. Try to do all of the cutting today.

**Day 2:**

1. Mix all ingredients of the filling together in a large bowl.
2. Whisk the 1 egg in a small bowl.
3. Take one of the wonton wrappers and put a spoonful of the filling into the very center of it. Dip the end of your finger in the egg and run along the outside edge of the wrapper. Fold the wonton up, making sure to press and seal the outside edges so no filling leaks out.
4. Put the filled dumplings on a ½ sheet pan and wrap tightly so the wrapper doesn’t dry out overnight.

**Day 3:**

1. In the largest non-stick sauté pan you have, add the 2 Tbsp. oil and put the dumplings in the pan. Add 1 cup of water.
2. Turn the pan on high to bring the water to a boil.
3. Cover with a lid and cook for 5-7 minutes, or until the filling feels firm. If the water evaporates, add more so the dumplings don’t burn.
4. Remove the lid and cook until the water has evaporated and the dumplings fry in the remaining oil; about 2 more minutes.
5. Enjoy.