

## The recipe of the boiled dumplings

**Ingredients** (for about 50 dumpling skins)

1. Flour 500g
2. Water 250ml

Mix 1 & 2 together and leave the dough for about 40 minutes (for fillings)

1. Minced pork 250g
2. Chinese cabbage 200g
3. Shrimps, clam, leek, ginger 50g
4. Water, oil, salt, pepper etc.

**Directions of fillings**

1. Chop ingredients of 2 & 3 into fine pieces
2. Mix the above ingredients with ingredient 4 and add some oil

Some tips to make good dumplings

- A dumpling skin and fills must be almost equal proportion
- Put some water and oil while mixing the fills
- Don't use garlic

**Wrap fillings**

Stretch out the dough with a rolling pin(center to be thick while perimeter to be thin comparatively)

Wrap fillings by skin(too many fillings may break the skin while little fillings will not be tasty, so take care of the volume of fillings.)

**Boil dumplings in a pan**

When water boils in a pot, put some dumplings in it.

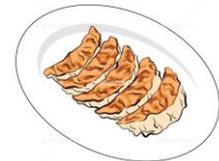
Boiling water for the second time, add some water.

For the third time, it's time to scoop the dumplings.

It takes about 7~8 minutes to boil dumplings. The scooped dumplings are served on a large plate. Be careful not to stick each dumpling while serving them on a plate.

**Dipping sauce**

Mix soy source, leek, garlic, sugar, water, and vinegar together



## Salad with bean sprout and cucumber

**Ingredients** (for 3~4 persons)

- Bean sprout 1 packet
- Cucumber 2 pieces
- Fish paste (kanikama) 2 pieces
- Garlic, salt, sesame oil, soy sauce, sugar, vinegar, and kelp tea(kombucha)

## **Directions**

1. Boil the bean sprout
2. Slice the cucumber thinly
3. Mince a portion of garlic
4. Mix and toss all of 1, 2, 3(directions), fish paste, and other ingredients mentioned above.

## **Stir-fry with tomato and egg**

### **Ingredients** (for 4~5 persons)

- Tomatoes 2
- Eggs 4

### **Directions**

1. Boil tomatoes and peel the skin
2. Cut the peeled tomatoes into large chunks
3. Stir-fry the eggs with a pinch of salt
4. Stir-fry 2 (the peeled tomatoes) and add a pinch of salt
5. Put 3 (the eggs) to 4(tomatoes) and add some sugar.

## **Stir-fry with pork, Chinese cabbage, wood ear mushroom, and spring rain**

### **Ingredients** (for 4~5 persons)

- Pork 200 g
- Chinese cabbage 1/6 of one cabbage
- Wood ear mushroom 3~4 pieces
- Spring rain 50g
- Leek, ginger, and garlic
- Oil, salt, soy source, and pepper

### **Directions**

1. Soak the wood ear mushroom in water
2. Boil the spring rain
3. Chop leek, ginger, and garlic into fine pieces
4. Cut the Chinese cabbage to 3-cm long pieces
5. Pour oil and stir-fry pork and the direction 3, and pepper in a Chinese fry pan
6. Pour oil and fry the ingredients of prepared in the directions 4,1,5,2 and add a bit of salt and soy source.