

## **Kimchi Pork Dumplings**

These kimchi pork dumplings are a family favorite, one that we typically make during new year or lunar new year. Enjoy it steamed or pan-fried, or even add it to your favorite ramen soup for a yummy filling meal. Make some extra to freeze because you'll definitely want more!

- 1 pound ground pork
- 1 cup kimchi, minced
- 1 cup shiitake mushrooms, minced
- 3 cloves minced garlic
- 1 teaspoon ginger, grated
- 2 tablespoons garlic chives, minced
- 1 tablespoon soy sauce
- 2 teaspoons sugar
- 2 teaspoons sesame oil
- Salt and pepper to taste
- Potsticker wrappers

1. In a bowl, add pork, kimchi, shiitake mushrooms, garlic, ginger, garlic chives. Mix well and add soy sauce, sugar, sesame oil, and salt and pepper to taste. Mix again until well seasoned.
2. Take a dumpling wrapper and add 2 teaspoons of filling. With your finger, wet the top of the dumpling and create 3 pleats along the edge of each side of the dumplings, meeting in the middle. Alternatively, you could make 6 pleats along the edge of the dumpling. Place the dumpling on a plate and shape it into a half-moon. Repeat until the meat is used up. This should give you 25-30 dumplings.
3. In a large pan on medium-high, add 1 tablespoon of oil and 1/4 cup water (or more as needed). Let it come to a boil and add about 12 dumplings. Let it steam for 3-5 minutes and remove the lid. Continue cooking the dumplings for another few minutes until the bottom is golden brown.
4. Serve hot with dipping sauce.

### **FOR THE DIPPING SAUCE**

- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 2 teaspoons sugar
- 1 teaspoon sesame oil

In a small bowl, mix the soy sauce, rice vinegar, sugar, and sesame oil together. Let it sit for 10 minutes and serve.