



Dumpling Ingredients

- 1/2lb impossible meat (or meat of your choice)
- 1/2 pound finely minced Napa or green cabbage (about 1/4 a head)
- 2 scallions finely sliced
- 1 tsp soy sauce
- 1 tsp white pepper
- 1 tsp salt
- 1 tsp sugar
- 1 tsp sesame oil
- 1 tsp ginger minced
- 2 cloves garlic minced
- 1 egg beaten
- 1 package store-bought dumpling wrappers



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Dumpling Instructions

1. Cut and salt the cabbage. Let sit for 15 minutes in a cheesecloth-lined bowl.
2. In another bowl, add spices, meat, scallions, soy sauce, sesame oil, sugar, ginger, garlic, and egg.
3. Squeeze out extra moisture from the cabbage, then add cabbage to the meat mixture. Stir thoroughly.
4. Lay out the wonton wrappers and place 1/2 tablespoon of the mixture in the center.
5. Use your fingers to brush the edges of the wrapper with water.
6. Fold wrapper in half and form parcels - making sure the dumplings are sealed.
7. Cook the dumplings in boiling water for 3 minutes each.

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