

Market List for Chinese Steamed Dumplings (Pork and Napa Cabbage)

Please also make sure you have a good size pasta pot for boiling dumplings. Vegetarian/Vegan, see below.

For the Adventurous	Modified for Simplicity	Super Cheats
Dumpling Dough 3 cups (420 grams) all-purpose flour 1 cup boiling water ¼ cup room temperature water 1 teaspoon oil 1-2 Rolling pin Dumpling Filling 1 pound (450 grams) ground pork (at least 20% fat) 1 pound (450 grams) napa cabbage 4 green onions 2 tablespoons soy sauce 2 tablespoons shaoxing wine (or dry sherry) 1 teaspoon salt ¼ teaspoon white pepper 2 tablespoons sesame oil Optionally, add: ½ pound (250 grams) shrimp - peeled and deveined, about 16 medium-size 1 tablespoon ginger, freshly grated	Dumpling Dough Ready-made Round Dumpling Wrappers (Chinese Market, Refrigerated Section)  Dumpling Filling 1 pound (450 grams) ground pork (at least 20% fat) 1 pound (450 grams) napa cabbage 4 green onions 2 tablespoons soy sauce 2 tablespoons shaoxing wine (or dry sherry) 1 teaspoon salt ¼ teaspoon white pepper 2 tablespoons sesame oil	Get Frozen Dumplings (Chinese Market, Frozen Section)

Market List for Chinese Steamed Dumplings (Vegetarian/Vegan)

Please also make sure you have a good size pasta pot for boiling dumplings

For the Adventurous

Dumpling Dough

3 cups (420 grams) all-purpose flour
1 cup boiling water
¼ cup room temperature water
1 teaspoon oil
1-2 Rolling pin

Dumpling Filling

½ pound firm tofu
(Vegan: Extra idea? Can of Jackfruit for pork substitution)
½ cup coarsely grated carrots
½ cup shredded napa cabbage
2 tablespoons finely chopped red pepper
2 tbsps finely chopped green onions
2 teaspoons finely minced fresh ginger
1 tablespoon chopped cilantro leaves
1 tablespoon soy sauce
1 tablespoon hoisin sauce
2 teaspoons sesame oil
1 egg, lightly beaten (Vegan: Flax egg)
1 teaspoon salt
¼ teaspoon fresh ground black pepper

Modified for Simplicity

Dumpling Dough

Ready-made Round Dumpling Wrappers
(Chinese Market, Refrigerated Section)



Dumpling Filling

½ pound firm tofu
½ cup shredded napa cabbage
2 tablespoons finely chopped green onions
1 tablespoon chopped cilantro leaves
1 tablespoon soy sauce
2 teaspoons sesame oil
1 egg, lightly beaten (Vegan: no egg)
1 teaspoon salt

Super Cheats

Get Frozen Dumplings
(Chinese Market, Frozen Section)

	¼ teaspoon fresh ground black pepper	
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Sauces!

Pictures represent optional popular brands. Links are to Weee! Asian Grocery Website.

Must-Haves



[Soy Sauce](#)



Fancy Taste Tests



[Black Vinegar](#)



[Black Vinegar](#)

Spicy



[Chili Oil](#)



[Sriracha Hot Chili Sauce](#)



[Sesame Oil](#)

[Sate Sauce](#)

Helpful Tools to Consider

Dough Press



Large Slotted Spoon / Skimmer



Large Trays / Pasta Pot



Rolling Pin

 A wooden rolling pin, made of light-colored wood, with two rounded handles at each end. It is positioned diagonally within the first cell of the table.		
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