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Mushroom Lovers CLUB

MUSHROOM SCALLION DUMPLINGS

by *eattHalifax*

Making dumplings at home couldn't be easier. Both the savory filling and soy-vinegar dipping sauce come together in minutes.

Prep Time: 30 mins. | Cook Time: 30 mins.

INGREDIENTS

2 tbsp. oil
1 lb. (16 oz.) shiitake mushrooms, finely diced
1 tbsp. finely grated ginger
4 cloves garlic, minced
1 bunch scallions, finely diced
2 tbsp. finely chopped cilantro (including stems)
4 tsp. soy sauce
4 tsp. sesame oil
1 tbsp. hoisin
salt and pepper, to taste
40 dumpling wrappers

Dipping sauce:
1/3 cup soy sauce
2 tbsp. rice vinegar
1 tbsp. sesame oil
1 tbsp. sugar
1 scallion, finely diced



METHOD

Heat oil in a large skillet over medium heat. Cook mushrooms until liquid releases, about 8 minutes. Add the garlic, ginger and scallions. Cook for another minute. Transfer the mixture to a bowl. Stir in cilantro, soy sauce, sesame oil, and hoisin. Season to taste with salt and pepper. Allow to cool.

To assemble the dumplings, get a small bowl of water. Starting with one wrapper, place a spoonful of filling in the center. Dip your finger in water and moisten the entire edge of the wrapper. Fold over, pressing to seal the center. Starting at one edge, make 4 pleats in the wrapper. Repeat on the other edge. For a visual of the process, head to Serious Eats. Repeat with remaining wrappers.

For steamed dumplings, set a bamboo steamer over a pot of boiling water. Add dumplings, being careful not to crowd the steamer. Steam for 10-12 minutes.

For pan fried dumplings, heat enough oil to cover the bottom of a large skillet over medium-high heat. Add the dumplings, being careful not to crowd the pan. Fry until the bottoms are crisp, about 4 minutes. Add 1/4 cup water, cover and let steam about 3 minutes. When most of the water is evaporated, uncover and continue cooking until the bottoms are crisp again.

For the dipping sauce, whisk together the ingredients, stirring to dissolve the sugar. Serve alongside the dumplings.

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