

MOCA COOKS: Damn Good Dumplings with Chris Cheung

Thursday, February 3, 2022, from 5:30 P.M. - 7:00 P.M. EST

The event is FREE but advance registration is required on mocanyc.org.

Damn Good Dumplings

MAKES 18 (at least)

Prep time: 25 minutes / Cooking time: 8 minutes

Ingredients

For the Dough

1-pound all-purpose flour
1 tbsp salt
12–14 ounces of simmering water

For the Filling

1/2-pound pork, coarsely ground and hand-chopped
1 tbsp fermented black beans, crushed into a paste
3 tbsp oyster sauce
1 tbsp garlic, minced
1 tbsp ginger, minced
1/4 cup soy sauce
4 tbsp scallions, sliced
1/2 cup water chestnuts, minced

For the Cooking

12 dumplings
½ tbsp vegetable oil
1 cup water
½ cup of Damn Good Dipping Sauce (see end of this note)

Making the Dough

1. Prepare your mixer with hook attachment on the slowest setting.
2. Add the flour and salt to the mixer bowl and add in half of the hot water. Mix, gradually adding more water so all the flour from the bottom of bowl is incorporated. Every environment is different so you may need a little more water to get the correct results.
3. Mix until it forms a ball of dough that is slightly sticky, soft, and pliable. Leave the mixture in the bowl to mix for an additional 10 minutes.
4. Take the dough out of bowl, knead it slightly, wrap it with plastic wrap, and refrigerate overnight.

Making the Filling

Place all filling ingredients in a mixing bowl and mix until incorporated. Squeeze the mixture tightly to eliminate any air pockets. Refrigerate for 1 hour.

Making the Wrappers

1. Cut dough in quarters. On your work surface, work each piece of dough into a log 1-foot long by ½-inch-wide without any dusting flour.
2. With a bench cutter, cut the logs into nuggets the size of the tip of your pinky, weighing half an ounce. Dust with flour, and loosely cover all with a sheet of plastic wrap to prevent drying. (At the start, intend on making one dumpling at a time. As you get faster, you can roll out 10 wrappers at a time.)
3. Dust work surface with flour, then take a nugget and roll into a ball between the palms of your hands. Place ball on your work surface and now dust the ball with flour.
4. Flatten ball with heel of your palm, then take your rolling pin and dust it. Roll and flatten the perimeter of the circle. You will not roll the inner ½-inch radius of the skin; just roll back and forth along the perimeter so the edges are thinner.
5. Dust as needed to prevent sticking to work table. The thinness and size of the wrapper from this point is up to you and the particular dumpling. For potstickers, medium thickness, about [1/16th] inches thick (too thin of a skin may break when cooking) is appropriate. The diameter of the wrapper should turn out to be about a total of approximately 2½ inches. You can roll out slightly larger for easier folding.
6. You now have a circle wrapper ready to be folded into a dumpling. I am right-handed, so these next steps are designed for right-handed people. Reverse for left-handed folding. Please note I'm sure there are some small differences in the feel for folding if you are left-handed.

Damn Good Dipping Sauce

MAKES 3 CUPS

Prep time: 5 minutes / Cooking time: 3 minutes

Ingredients

1 cup thin soy sauce
 ½ cup mushroom soy sauce
 ½ cup Chinkiang vinegar
 ¼ cup rice vinegar
 ½ cup sugar
 1 tbsp sesame oil
 2 tbsp chili paste
 1 tbsp MSG
 1 dry chili

Cooking Procedure

Add all of the ingredients in a bowl and mix well until incorporated.