

STEAMED DUMPLINGS & POTSTICKERS

Basic Dumpling Dough

- 1½ cups all-purpose flour
 - 1 cup rice flour
 - Bench flour (AP & cornstarch)
 - Pinch of salt
 - 6 oz. warm water
1. In a large bowl, combine flours with salt. Make a well in the center of the flour.
 2. To the well, add water. With a wooden spoon, gradually combine liquid and flour until a shaggy mass forms.
 3. *If the dough is too dry, add a few drops of water; if the dough is too wet, add a drop of water.*
 4. Start kneading until dough is formed. Continue kneading until smooth and elastic.
 5. Wrap in plastic sprinkled with bench flour and let the dough rest at room temperature while preparing sauce and filling.

Dumpling Filling

- ¾ lb. ground meat
 - 1 cup minced veggies
 - ½ tsp. Chinese Five Spice
 - 1 egg
 - S&P TT
 - Bench flour, if needed
1. In a large bowl combine all ingredients.*
***Always wear gloves & do not reuse utensils when handling raw meat.**

Soy Dipping Sauce

- 2 oz. light soy sauce
 - 2 oz. rice wine vinegar
 - 2 oz. sweet soy
 - 1 oz. hoisin sauce
 - ½ tsp. ginger, minced
 - ½ tsp. garlic, minced
 - ½ tsp. sesame oil
 - Freshly ground black pepper
 - Sesame seeds
 - Sriracha, *optional*
 - Water as needed
1. Combine all ingredients together. Adjust saltiness with water.

Dumpling Assembly & Cooking

1. Remove dough from plastic-**DO NOT KNEAD!**
2. Cut dough into quarters, then roll each quarter into a log.
3. Cut logs into whole walnut-sized pieces and dust with bench flour mix.
4. Flatten the dough pieces with your hand, then roll each piece into a circle, ⅛ -inch thickness.
5. Roll all the dough before starting to fill and pinch dumplings.
6. Starting with the first round you rolled, place a small amount of filling in the center.
7. Using your finger wet the edges of dough with water. To seal, press edges together, repeat until you run out of dough or filling.
8. Place dumplings into a bamboo steamer lined with perforated parchment paper, seam side up. Do not let dumplings touch.
9. Once the steamer is full, turn on high heat until it begins to steam, then lower the heat to medium-low.
10. Cook for approx. 10-15 mins until done, depending on the size of your dumplings.
11. **For potstickers:** remove cooked dumplings from steamer, let drip, then place in a lightly oiled non-stick pan, flattest side down, no heat.
12. Turn heat on and fry one side until golden brown, turn and brown as desired. **Enjoy!**

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