

# Pork Dumpling Soup

Betty Crocker Regional and International Recipes

*Serves: 6*



Siu mai skins are thinner than wantons and are round instead of square.

## Ingredients

½ head green cabbage, medium  
¾ teaspoon sea salt  
½ pound lean ground pork  
½ egg white  
1 teaspoon cornstarch  
1 dash freshly ground white pepper  
½ teaspoon sugar  
1 teaspoon Riesling or dry white wine  
2 green onions including tops, finely chopped  
24 siu mai skins  
7 cups chicken broth  
½ teaspoon sesame oil

## Cooking Method

Place cabbage in food processor, cover and finely chop.

1. Sprinkle ¼ teaspoon salt over cabbage in medium bowl.
2. Let stand at room temperature 30 minutes.  
Squeeze excess water from cabbage.

Mix together cabbage, ground pork, ½ teaspoon salt, egg white, cornstarch, white pepper, sugar, wine and 1 chopped green onion.

Hold siu mai skin in hand.

1. (Cover remaining skins with plastic wrap to keep them pliable.)
2. Wet edge of half of the circle closest to fingers.
3. Pinch 2 or 3 pleats into the wet edge.
4. Place 1 heaping teaspoon pork mixture in center of skin.
5. Fold circle in half, pressing pleated edge to unpleated edge to seal dumpling.
6. Repeat with remaining skins. (Cover filled dumplings with plastic wrap to keep them from drying out.)

Heat broth and ½ teaspoon sesame oil to boiling in Dutch oven.

- Reduce heat.

Heat 4 cups water to boiling in 3-quart saucepan.

1. Add 12 dumplings.
2. Heat to boiling.
3. Remove dumplings with slotted spoon and place in hot broth.
4. Repeat with remaining dumplings.

For each serving...

1. Place 1 drop sesame oil in soup bowl.
2. Add 4 dumplings and broth.
3. Sprinkle with chopped green onions.

NOTE: Wonton skins can be substituted for siu mai skins. Cut off corners to make a circle.