ASIAN DUMPLINGS RECIPES FROM OLD CITY KITCHEN

Shrimp Shumai

3 garlic cloves, minced
1 inch piece fresh ginger, peeled and diced finely
½ inch piece lemongrass, minced
½ pound shrimp, peeled, cleaned and deveined
1 teaspoon soy sauce
½ teaspoon rice wine vinegar
½ teaspoon sesame oil
¼ teaspoon salt
⅛ teaspoon white pepper

In the bowl of a food processor, blend shrimp, wet ingredients, and dry spices. Fold in lemongrass, ginger, and garlic.

Citrus ponzu

2 cups soy sauce or Tamari (Gluten Free!)
2 lemons, zested and juiced
2 limes, zested and juiced
1 orange, zested and juiced
1 tablespoons minced ginger
1 clove minced garlic
2 tsp minced lemongrass (optional)
1 tablespoon rice vinegar
1 tsp sesame oil
Salt and pepper to taste

Lemongrass Chicken Wonton

1 pound ground chicken
3 cloves minced garlic
2 tbsp Lemongrass, minced
2 tsps minced fresh ginger
1.5 tbsp soy sauce
2 tsp Rice vinegar
1 tsp Sesame Oil
½ tsp white or black pepper
Salt to taste

Fold all ingredients together. Do not overwork or use a food processor. If working in large quantities, use a stand mixer with a cold bowl and paddle attachment to combine.

Lemongrass brodo

3 quarts Vegetable or Chicken stock (for just water use 2 quarts and same ingredients)
3-4 stalks lemongrass, roughly chopped
2 inch ginger, roughly chopped
2 shallots or 1 medium spanish onion, halved
4 cloves garlic, smashed or halved
½ c dried mushrooms
¼ c soy sauce or tamari
2 tbsp rice vinegar
1 tsp sesame oil
1-2 limes, juiced

In a large stock pot, bring all ingredients except lime juice to a boil. Reduce heat and simmer for 15-20 mins.

Beef Gyoza

1 lb Ground beef
¼ c Daikon or other Radish
3 clove garlic, minced
1 tbsp fresh ginger, minced
1 scallion, sliced
1/2 tsp sesame oil
1 tbsp soy sauce
1 tbsp black pepper
1 tsp sugar
Salt

Fold all ingredients together. Do not overwork or use a food processor. If working in large quantities, use a stand mixer with a cold bowl and paddle attachment to combine.

Vegetable Spring Roll

1 medium cabbaged, sliced finely
½ c onion or shallot, minced
¼ c carrots, minced
2 tbsp garlic, minced
2 tbsp ginger, minced
1 tbsp lemongrass, minced
2 tbsp soy sauce or tamari
1 tbsp rice vinegar
1 tsp sesame oil
Salt and pepper

Be sure to salt in pinches for each step of this process!
In a wok over high heat, saute garlic, ginger, and lemongrass until crisp and golden. Add cabbage, onions, and carrot, stirring or tossing frequently, until cabbage is wilted and begins to brown. Add liquid ingredients and cook, tossing frequently, until liquid has evaporated.