

Spicy Ginger Chicken Dumplings–Tried & True Recipes

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Makes: 36–38 dumplings | Cook time: 2 hours

INGREDIENTS

Dumplings:

- 2-inch piece of ginger, peeled and minced
- 4 cloves garlic, peeled and minced
- 2 Thai chili peppers, trimmed and minced
- 3 scallions, trimmed and minced
- 1 pound ground chicken
- 4 tablespoons light soy sauce
- 1 teaspoon sesame oil
- 1 teaspoon hoisin sauce
- 2 teaspoons honey, maple syrup, or use sweet chili sauce, optional
- Pinch of white pepper
- Salt, to taste if needed
- 2 tablespoons water
- 36–38 dumpling wrappers, thawed if frozen
- Fresh scallions, optional, for serving

Sauce:

- ⅓ cup black vinegar
- 1–2 teaspoons chili oil
- 1 teaspoon sesame oil
- 1 teaspoon sesame seeds

METHOD

Prepare the filling:

- Combine the ginger, garlic, chili peppers, and scallions in a bowl. Add the ground chicken and season lightly with salt. Add the soy sauce, sesame oil, hoisin sauce, and honey if using. Sprinkle in the white pepper and mix well with a spoon. Add the water and stir to combine.
- Fry or microwave a tiny piece of the mixture until cooked through. Taste and adjust the seasonings to your preference.

Fold the dumplings:

- First, get a small bowl of water and place it on your workstation.
- Next, place a heaping teaspoon of filling in the middle of the dumpling wrapper.
- Wet the edges with water and fold the dumpling in half. Pinch the edges to seal the dumpling closed into a half-moon shape.

Steam, pan-fry, or deep-fry the dumplings:

- **To steam:** Fill your steamer pot with water and place the rack on top. Place a liner on top. Bring the water to a boil and arrange the dumplings on top. Reduce heat to medium, cover, and steam for 10 minutes. Use a meat thermometer to ensure the chicken has reached 165°F.
- **To pan-fry:** Dip the bottoms of the dumplings into the water to coat the bottom, then dip into a bowl of sesame seeds to evenly coat the bottom. Heat vegetable oil in a skillet over medium-high. Add the dumplings, sesame seed side down, and cook without moving for 1 minute. Pour in ¼ cup water and cover immediately. Cook for 3–4 minutes. Remove the lid and fry for an additional minute or so.
- **To deep-fry:** Heat a few inches of oil in a large pot until the oil reaches 330°F. Add dumplings in batches and deep-fry for 3–4 minutes. Transfer to a paper towel-lined plate.

To serve:

- Make the sauce by whisking together the black vinegar, chili oil, sesame oil, and sesame seeds. Place the sauce in a small bowl in the middle of a serving platter. Arrange the dumplings around the sauce and garnish with sliced scallions. Enjoy!