

# VT Valley Dumplings with Funky Firecracker Sauce

## Ingredients:

### *Dumpling Wrapper*

5 cups of all Purpose Flour or 00' Flour, 1 tsp salt, 1 1/2 cup of water, 1 tbsp oil (optional)

### *Vegetable Filling*

2-4 tbsp oil, 4 cloves minced garlic, 2 tbs ginger minced or ginger powder, 1 large onion diced, 1 large carrot or 2 medium carrots, 2 cups of diced mushrooms, 1/2 green cabbage (whole for a heartier filling), 4tbsp soy sauce, 2 tbsp rice vinegar, salt pepper and sriracha to taste.

### *Funky Firecracker Sauce*

1/4 c vinegar, 1/2 c ketchup, 1/4 c brown sugar, 1/2 c sriracha, 1/16c soy sauce, 1 tsp chili flake

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## Instructions:

### *Dumpling Wrappers*

Mix the flour and salt in a bowl. Add the water while stirring to combine. Transfer to a working surface and knead for about 3-5 minutes until you have a smooth and soft dough. Form into a ball, wrap in cling film and refrigerate for 30 minutes. Divide the dough into several smaller pieces. Dust the working surface with a little flour and roll out the dough into about 2mm thick. Cut out circles using a glass or cookie cutter. Remove the trim, knead it into a ball, and roll it out again to cut out more circles.

### *Veggie Filling*

Finely chop all of the vegetables together. Heat the oil in a large pan so the entire bottom of the pan has oil. Add the mushrooms, onions, and carrots and fry for 2-3 minutes until lightly browned. Then add the cabbage with a little salt and cook for further 5-7 minutes, or until veggies are soft and cooked through, stirring occasionally, adding a little water if needed. Add the garlic, ginger, and seasonings and cook for a further minute to combine the flavors. Set aside to cool.

### *Fold dumplings*

Add 1 heaped teaspoon of filling to the center of the dumpling wrapper. Brush the edges with water and fold the dumpling creating hand fan pattern, making sure to seal the seams. Repeat until the wrappers are used up.

### *Cook Dumplings*

Heat the oil in a pan over medium heat. Add the dumplings and fry for 2-3 minutes or until the bottoms are nicely browned.