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Asian Dumplings with Dipping Sauce

Serve these dumplings with miso soup (and maybe some sake) for a great light meal. If you don't have a steamer to cook the dumplings, fry them instead.

Dipping Sauce

2 Tbs. tamari	2 Tbs. rice vinegar
1 Tbs. ginger, minced	2 tsp. sugar
3 Tbs. red bell pepper, minced	

Dumplings

2 Tbs. canola oil	1 Tbs. mirin
1 large leek, finely chopped	½ tsp. salt
2-inch piece daikon radish, finely chopped	Freshly ground pepper to taste
8 oz. firm tofu, drained and mashed	1 package wonton wrappers (most are vegan; check labels)
1 Tbs. ginger, minced	

1. Prepare the dipping sauce by combining all ingredients in a small mixing bowl; stir well with a wire whisk and set aside.
2. Heat oil in a saucepan over medium heat. Sauté leek and daikon radish for about 4 minutes. Meanwhile, add ginger, mirin, salt, and pepper to mashed tofu in bowl. Then add leek and radish mixture; stir well.
3. On a clean, dry work surface, position wonton wrapper with one corner facing you. Place about 2 tsp. of filling in the center. Dip your finger in a bowl of warm water and moisten the edges of the wrapper. Pick up the corner closest to you, fold wrapper over filling, and line it up with the corner on the other side so that your wonton looks like a triangle. Press all edges together to seal in filling, pressing out any air pockets as you work. Now dampen the left and right corners of your triangle and fold them in over the center, making a little packet. Set aside and cover with a moist paper towel. Repeat until all wrappers are used.
4. If you prefer steamed dumplings, brush the steamer basket with canola oil to prevent the dumplings from sticking and bring water to a boil. Arrange dumplings in steamer basket; cover and steam for about 10 minutes. If you prefer fried dumplings, heat several tablespoons of canola oil in a medium frying pan and fry dumplings until browned on both sides. Drain on paper towels. Serve with dipping sauce.