



GOLDEN DUMPLINGS

I actually tried making this recipe with other mushrooms, but it didn't work at all. Yellow (or Golden) Oysters have a unique taste and texture. It may seem like a lot to make your own dumplings, but as we go into winter, if you feel like trying something new, this is a lot easier than you may think. Most of the time on the filling is spent mincing— from start to finish in the filling takes less than 15 minutes. Filling the dumplings takes a little more time, but honestly, it's less than an hour from start to finish to make these amazing morsels. Doesn't hurt that not only do they taste good—they are also vegan! Enjoy! - KC

INGREDIENTS:

2oz Yellow oyster mushroom, minced fine (3/4 cup)
1/2 cup minced chard (1 medium leaf)
1/4 cup minced carrots
1/4 cup minced onion
1/2 tbsp minced ginger
2 tbsp sesame oil, divided
2 tbsp soy sauce
1 tbsp minced chives (or green part of green onion)
1 package of pre-made dumpling wrappers
Water to just cover bottom of cooking pan



INSTRUCTIONS:

Make sure the filling ingredients are finely minced. Combine mushroom, greens, carrots, onion, and ginger. Mix well. Heat 1 tbsp sesame oil in a non-stick sauté pan. When hot, add the mix. Stir for 30 seconds, add soy sauce. Continue to sauté till liquid has evaporated, about 2 minutes. Turn off heat. Mix in minced chives.

Get ready to make dumplings. Have a small cup of water beside you to wet the edges of the wrappers. Lay wrapper on working surface. With your finger, wet all the edges of the wrapper. Put 1 tsp of filling in the center of the wrapper. Fold it in the middle and press together the wet edges so you have a semi-circle shaped dumpling. You can leave it like this OR pleat the edges of the dumpling towards the center, so you have a little purse. Cover with a very slightly damp paper towel as you work, so they don't dry out.



Heat the remaining tbsp of sesame oil in a clean sauté pan. Fry the dumplings briefly till bottoms are light brown (do both sides if they are semi-circles). Add just enough water to skim cover the bottom of the pan, cover, and turn the heat to low. Steam the dumplings till the water is gone— about 3 minutes. They will be both crispy and chewy. Delicious! A good dipping sauce is a great go-with.

Four Wall Farm Golden Dumpling Dip: Combine 1 tbsp *It's a Sticky Business* garlic jelly, 1 tbsp rice vinegar and 1/2 tbsp Sriracha or Sambal Oelek in a microwavable bowl. Heat for about 20 seconds. Remove from microwave and carefully mix in 1 1/2 tbsp water. Reheat if necessary. The sauce is usually room temperature. A peanut sauce goes well too.