

Soup Dumplings (Xiao Long Bao)

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
homemade chicken stock	4 cups	
packaged gelatine	4 envelopes	
raw ground turkey	1 pound	
green onion	1 cup	finely sliced (6 to 8 scallions)
garlic	4 large cloves	minced
ginger	1 ½ TBLSP	peeled and finely minced
Chinese Five Spice	1 tsp	
hot toasted sesame oil	¾ tsp	
toasted sesame oil	1 tsp	
salt	2 tsp	

- In a small saucepan, pour 1 cup of chicken stock and sprinkle all the gelatin over the top. Let it sit for 5 minutes, then heat the stock and stir continuously until the gelatin has melted, about another 5 minutes.
- In a medium saucepan, bring the remaining 3 cups of stock to the point of boiling, then turn off the heat, and add the other cup of stock with the gelatin to it. Mix well for a minute or two, then pour out into a lasagna dish, and put into the refrigerator for 3 hours to firm up. Do not cover the lasagna dish until after the stock stops steaming.
- In a large bowl, mix the set of ingredients from turkey to salt together until well combined. Take time to thoroughly mix.
- After the gelatine stock is firm, cut up into very small cubes using a butter knife, and mix together with the turkey mixture. This is your soup mixture.
- Using ready-made xiao long bao wrappers, hold the wrapper in one hand, dip a finger of the other hand into a small dish of water, and wet the rim of the wrapper. Place a TBLSP of soup mixture into the middle of the wrapper. Fold, pinch, and pleat the edge of the dough together all the way around to form a closed satchel. Be sure the dumplings are completely sealed so you don't lose the soup.
- Prepare a steamer basket by cutting parchment paper to fit, and then cutting holes in the paper for steam to rise in the basket. Place each dumpling onto the prepared steamer basket, six should fit.
- Bring a large pot of water to boil. Place the basket of dumplings over the pot of boiling water and steam for 15 minutes.
- Serve in bowls. DO NOT eat immediately because the soup is boiling inside of the dumpling. Poke a hole in the dumpling to let the soup escape and cool, then put the bowl up to your mouth and use your chopsticks to eat it.