

## Dumplings (recipe Weiwei)

### Materials:

- 1, 2 pound of Chinese chives
- 2, Shrimp: 2 pound or 4 eggs
- 3: ground (smashed) Pork: 2 pound
- 4: Flour: 300 gram
- 5: 2 cups of cooked oil

### Protocol

- 1, Clean the Leek with water.
2. Chop the leek and pour the hot oil over the chives. Cut the shrimp into (very) small pieces.
- 3, Mix the Leek, ground pork and shrimp together as dumpling stuffing, put some salt according to your taste. Add soy sauce. Mix thoroughly.
4. Put 160g water into 300g flour. Mix them thoroughly. (you can use the bread machine do it if you have one)
5. Put a spoon of stuffing into a dumpling skin. Seal the skin