



JOLIE'S
CHINESE TRADITIONAL FOOD INC.
HANDMADE DUMPLINGS

INGREDIENTS:

90% LEAN GROUND BEEF, GINGER, LEEK, VEGETABLE OIL, SEA SALT, WHEAT FLOUR

BEEF & GINGER

COOKING DIRECTIONS:

- 1.) **BOIL DUMPLINGS:** DROP THE FROZEN DUMPLINGS INTO ½ POT OF BOILING WATER. PREPARE A GLASS OF COLD WATER, WAIT TILL THE WATER POILS AGAIN, DUMP ⅓ GLASS OF COLD WATER IN. REPEAT THE PROCEDURES ABOVE FOR 3 MORE TIMES, UNTIL ALL THE DUMPLINGS FLOAT ON THE TOP OF WATER. WHEN THE TEMPERATURE OF THE DUMPLINGS REACHES 165°, READY TO SERVE.
- 2.) **PAN FRY DUMPLINGS:** PLACE FROZEN DUMPLINGS INTO AN OILED NON-STICK PAN. PREPARE 8OZ. OF COLD WATER. FIRST TIME ADD 2OZ. WATER AND COVER WITH LID, MODERATE HEAT. REPEAT THE PROCEDURES ABOVE FOR 4 MORE TIMES. WHEN THE TEMPERATURE REACHES 165°, READY TO SERVE.

ADDRESS: 346 CONNECTICUT STREET, BUFFALO, NY 14213
THE HORSEFEATHERS MARKET

TELEPHONE: (716) 462-4668 (716) 491-6981

EMAIL: JOLIE-ZHOU@LIVE.COM



JOLIE'S
CHINESE TRADITIONAL FOOD INC.
HANDMADE DUMPLINGS

INGREDIENTS:

Chicken & Green Onion

GROUND CHICKEN, GREEN ONION, CHICKEN FLAVOR, WHEAT FLOUR, EGG WHITE, WATER, SEA SALT, VEGETABLE OIL

COOKING DIRECTIONS:

1.) **BOIL DUMPLINGS:** BOIL HALF OF ONE POT WATER, DROP THE FROZEN DUMPLINGS IN. PREPARE A GLASS OF COLD WATER, WAIT TILL THE WATER BOILS AGAIN, DUMP 1/3 GLASS OF COLD WATER IN. REPEAT THE PROCEDURES ABOVE FOR 3 MORE TIMES, UNTIL ALL THE DUMPLINGS FLOAT ON THE TOP OF WATER. WHEN THE TEMPERATURE OF THE DUMPLINGS REACHES 165°, READY TO SERVE.

2.) **PAN FRY DUMPLINGS:** PLACE FROZEN DUMPLINGS INTO AN OILED NON-STICK PAN. PREPARE 8OZ. OF COLD WATER. FIRST TIME ADD 2OZ. WATER AND COVER WITH LID, MODERATE HEAT. REPEAT THE PROCEDURES ABOVE FOR 4 MORE TIMES. WHEN THE TEMPERATURE REACHES 165°, READY TO SERVE.

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