



JOLIE'S
CHINESE TRADITIONAL FOOD INC.
HANDMADE DUMPLINGS

INGREDIENTS:

BEEF & GINGER

GROUND BEEF, GINGER, LEEK, VEGETABLE OIL, SEA SALT, SOY SAUCE, WHEAT FLOUR, EGG WHITE, WATER

COOKING DIRECTIONS:

- 1.) STEAM: BOIL $\frac{1}{3}$ POT OF WATER, PLACE THE FROZEN DUMPLINGS INTO THE STEAMER BASKET, COVER WITH LID. STEAM 11 MINUTES. WHEN THE TEMPERATURE REACHES 165° , READY TO SERVE.**
- 2.) PAN FRY: PLACE FROZEN DUMPLINGS INTO THE OILED NON-STICK FRYING PAN. PREPARE 8OZ. OF WATER. EACH TIME DUMP $\frac{1}{4}$ CUP OF WATER INTO THE PAN. COVER WITH LID. COOK SLOWLY UNTIL THE 8OZ. OF WATER IS FINISHED. 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, SOY SAUCE, CHICKEN FLAVOR,
WHEAT FLOUR, EGG WHITE, WATER, SEA SALT

COOKING DIRECTIONS:

- 1.) **STEAM:** BOIL $\frac{1}{3}$ POT OF WATER, PLACE THE FROZEN DUMPLINGS INTO THE STEAMER BASKET, COVER WITH LID. STEAM 11 MINUTES. WHEN THE TEMPERATURE REACHES 165° , READY TO SERVE.
- 2.) **PAN FRY:** PLACE FROZEN DUMPLINGS INTO THE OILED NON-STICK FRYING PAN. PREPARE 8OZ. OF WATER. EACH TIME DUMP $\frac{1}{4}$ CUP OF WATER INTO THE PAN. COVER WITH LID. COOK SLOWLY UNTIL THE 8OZ. OF WATER IS FINISHED. WHEN THE TEMPERATURE REACHES 165° , READY TO SERVE.

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JOLIE'S
CHINESE TRADITIONAL FOOD INC.
Super Eggrolls

ORGANIC HANDMADE PRECOOKED

INGREDIENTS:

POTATO NOODLES, CABBAGE, CHIVES, VEGETABLE OIL, SOY SAUCE,
WHEAT FLOUR

COOKING DIRECTIONS:

DEFROST FIRST. PAN FRY, GRILL OR BAKE (280°) FOR 5 MINUTES
HEAT UP. WHEN THE TEMPERATURE REACHES 165°, READY TO
SERVE

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HANDMADE DUMPLINGS

INGREDIENTS:

Pork & Chives

GROUND PORK, CHIVES, GREEN ONION, SOY SAUCE, VEGETABLE OIL, CORN OIL, WHEAT FLOUR, EGG WHITE, WATER

COOKING DIRECTIONS:

- 1.) STEAM: BOIL $\frac{1}{3}$ POT OF WATER, PLACE THE FROZEN DUMPLINGS INTO THE STEAMER BASKET, COVER WITH LID. STEAM 11 MINUTES. WHEN THE TEMPERATURE REACHES 165° , READY TO SERVE.**
- 2.) PAN FRY: PLACE FROZEN DUMPLINGS INTO THE OILED NON-STICK FRYING PAN. PREPARE 8OZ. OF WATER. EACH TIME DUMP $\frac{1}{4}$ CUP OF WATER INTO THE PAN. COVER WITH LID. COOK SLOWLY UNTIL THE 8OZ. OF WATER IS FINISHED. WHEN THE TEMPERATURE REACHES 165° , READY TO SERVE.**

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JOLIE'S
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HANDMADE DUMPLINGS

INGREDIENTS:

SHRIMP DUMPLINGS

SHRIMP, NAPA CABBAGE, CHIVES, SOY SAUCE, SEA SALT, WHEAT FLOUR, EGG WHITE, WATER

COOKING DIRECTIONS:

- 1.) **STEAM:** BOIL $\frac{1}{3}$ POT OF WATER, PLACE THE FROZEN DUMPLINGS INTO THE STEAMER BASKET, COVER WITH LID. STEAM 11 MINUTES. WHEN THE TEMPERATURE REACHES 165° , READY TO SERVE.
- 2.) **PAN FRY:** PLACE FROZEN DUMPLINGS INTO THE OILED NON-STICK FRYING PAN. PREPARE 8OZ. OF WATER. EACH TIME DUMP $\frac{1}{4}$ CUP OF WATER INTO THE PAN. COVER WITH LID. COOK SLOWLY UNTIL THE 8OZ. OF WATER IS FINISHED. WHEN THE TEMPERATURE REACHES 165° , READY TO SERVE.

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INGREDIENTS:

VEGGIE DUMPLINGS

MUSHROOMS, CABBAGE, CHIVES, SOY SAUCE, SEA SALT, WHEAT FLOUR, EGG WHITE, CHICKEN FLAVOR, WATER

COOKING DIRECTIONS:

- 1.) **STEAM:** BOIL $\frac{1}{3}$ POT OF WATER, PLACE THE FROZEN DUMPLINGS INTO THE STEAMER BASKET, COVER WITH LID. STEAM 11 MINUTES. WHEN THE TEMPERATURE REACHES 165° , READY TO SERVE.
- 2.) **PAN FRY:** PLACE FROZEN DUMPLINGS INTO THE OILED NON-STICK FRYING PAN. PREPARE 8OZ. OF WATER. EACH TIME DUMP $\frac{1}{4}$ CUP OF WATER INTO THE PAN. COVER WITH LID. COOK SLOWLY UNTIL THE 8OZ. OF WATER IS FINISHED. WHEN THE TEMPERATURE REACHES 165° , READY TO SERVE.

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