



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. HANDMADE DUMPLINGS

INGREDIENTS:

Pork & Chives

GROUND PORK, CHIVES, GREEN ONION, SOY SAUCE, SEA SALT, WHEAT FLOUR, WATER

COOKING DIRECTIONS:

- 1.) **BOIL DUMPLINGS:** DROP THE FROZEN DUMPLINGS INTO $\frac{1}{2}$ POT OF BOILING WATER. PREPARE A GLASS OF COLD WATER, WAIT TILL THE WATER BOILS AGAIN, DUMP $\frac{1}{3}$ 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.) **STEAM DUMPLINGS:** 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.
- 3.) **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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