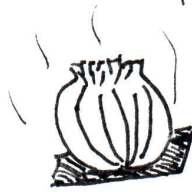




Steamed Dumplings



1/2 pound firm tofu
1 cup grated carrot



1/2 cup shredded Napa Cabbage
2 tablespoons finely minced scallion
1 tablespoon minced cilantro
1 tablespoon soy sauce
1 tablespoon hoisin sauce



2 teaspoons sesame oil
1 teaspoon kosher salt
2 teaspoons peeled, minced ginger
1/4 teaspoon freshly ground pepper
1 package small won ton wrappers
1 small bowl water
optional: fresh banana leaves

Drain the tofu and press dry with paper towels. Mash tofu with a fork and place in a medium sized mixing bowl. Add the grated carrot, shredded cabbage, scallion, cilantro, soy sauce, hoisin sauce, sesame oil, salt, minced ginger and pepper, mixing well.

Remove a wonton wrapper from the package and brush the edges of the wrapper with water. Place 1 teaspoon filling in the center of the wrapper, gather up the edges and pinch to seal the dumpling.

Using the steamer of your choice bring 1 inch of water to a simmer. Place the dumplings in the steamer using a small square of banana leaf underneath it to prevent sticking. Make sure the dumplings are not touching or they will stick together. Steam the dumplings, covered, for 8-10 minutes - until wrappers are transparent. Serve with dipping sauce.. (simple dipping sauce is equal parts soy sauce and rice vinegar.)