**Dumplings**

*Dumpling Wrappers*: 4C flour and 1C plus 2T of warm water

Using a large bowl, add flour and slowly pour the water into the bowl, mixing it together with a pair of chopsticks. When the water is mixed with the flour, dust both hands with flour and start kneading to form the dough. The dough will be quite tough and should easily be lifted from the bowl without sticking to the bottom. When the dough has formed, flour your work surface and knee dough until smooth, about 10 minutes. Place dough in a floured bowl and cover with a wet tea towel for about 2 hours. Knead again on floured surface for 3-5 minutes and cover with a tea towel or damp cloth for 30 minutes. Cut 1/6th of the dough and cover the rest. Roll the cut dough into a long stick (1inch in diameter) Cut the log into about 12 pieces. Press pieces into a round disk then roll out each disc into a round sheet (thinner than a CD). When ready, add 1 tablespoon of filling in each disc/sheet and pinch to close tightly. Add dumplings to boiling water one at a time. Stir gently and when the dumplings start to float, cook for one more minute. They are ready when they float to the surface and are filled with air. Transfer to a plate immediately.

*Filling*: 1lb ground lamb (we will use pork), 4-5T light soy sauce, 2T oil, 1T ginger, ¼ tsp pepper,1/4 tsp salt, 1C zucchini, chopped, 1C carrot, chopped, 1C green onion, chopped.

Combine ground meat, soy sauce and ginger in a large bowl. Add oil and mix well. Cover with plastic wrap and put in fridge for a day. When you are ready to wrap the dumplings, prepare the vegetables. Mince the carrots and zucchini. (You can use a mandolin to slice them into strips first, then chop them into bits). Saute carrot in 1T of oil on high heat until warm, about 2-3 minutes. Add carrots, zucchini and green onion to meat mixture.