

Lucky Dumplings

Ingredients

For the filling

- 2 medium sweet potatoes (1 lb)
- 3 tbsp green onion, finely chopped
- 2 tsp soy sauce
- 1 tsp sesame oil
- 1/8 tsp black pepper

For the wraps

- 3 cups all-purpose flour
- 1 cup boiling water
- 3 tablespoons cold water

Directions

For the filling

- Boil sweet potatoes for 30 minutes then peel.
- Mash and add soy sauce, sesame oil, pepper and 2 tbsp onions and mix.

For the wraps

- Mix flour with water.
- knead on floured surface.
- Divide into two cylinders, 1 inch thick.
- Cover with plastic wrap and let sit for 30 minutes.
- Cut each cylinder into 25 slices.
- Roll each piece into a ball then flatten into a 3-inch disc with a rolling pin.
- Scoop 1 tsp potato mix into the wraps and fold into boat shapes.
- Boil dumplings for 4 minutes.

