

# Lucky New Year Dumplings



## Ingredients

### Fillings

- 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

### Wraps

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



## Directions

1. Boil sweet potatoes for 30 minutes, then peel.
2. Mash and add soy sauce, sesame oil, pepper and 2 tbsp onions and mix.
3. For wraps, mix flour with water and knead on floured surface.
4. Divide into two cylinders, 1 inch thick, and cover with plastic wrap and let sit for 30 minutes.
5. Cut each cylinder into 25 slices, roll each piece into a ball then flatten into a 3-inch disc with rolling pin.
6. Scoop 1 tsp potato mix into the wraps and fold into boat shape.
7. Boil dumplings for 4 minutes. Brown if desired.

