



YAKI MANDU

Yaki Mandu are Korean dumplings that can be steamed or fried – we like them fried! These little bundles of joy are not only delicious, but fun to make!

FILLING INGREDIENTS

1 lb. Pine Street Market Grassfed Ground Beef
2 tbsp. toasted sesame oil
3 carrots, finely grated
1 yellow onion, minced
3 green onions, finely chopped
3 tbsp. soy sauce
3 tbsp. sugar
1-2 tbsp. sesame seeds
Pinch of salt
1 tsp. pepper
3 garlic cloves, minced
1 cup bean or rice threads (soaked in water to soften), chopped

DIPPING SAUCE INGREDIENTS

1/4 cup soy sauce
1 tsp. toasted sesame oil
1 tsp. sesame seeds
1 tsp. ginger, minced
1/8 tsp cayenne pepper
1/8 tsp pepper

OTHER INGREDIENTS

Peanut or Canola oil for frying
Wonton Wrappers

PREPARATION

- Combine all Dipping Sauce Ingredients and mix well. Set aside.
- Combine all Filling Ingredients and mix well.

- To assemble the Yaki Mandu, add approximately 1 tbsp. of the beef mixture to the center of the wonton wrapper. Dip your fingers in water and wet the outer edges of the wonton wrapper. Fold in a triangular shape and gently press to remove excess air and seal the edges.
 - Alternatively, you can raise all four corners and press together at the top, similar to a dumpling.
- Add oil to a heavy bottom pot and heat to 325°F.
- In batches, fry the yaki mandu until golden brown. Drain on a paper towel and serve with the Dipping Sauce.