

# Shandong Pork and Fish Dumplings (Jiaozi)

Yield: 12 min  
Total Time: 260 min

Recipe from: <https://www.recipeschoose.com/recipes/whole-mackerel-recipe-chinese>

## Ingredients:

- 6 cups all purpose flour
- 2 cups water slightly less for those in humid climates
- 2 1/2 pounds mackerel should yield about 19 ounces of fish meat
- 12 ounces ground pork can also substitute ground dark meat chicken
- 3 ounces garlic chives Chinese, finely chopped
- 1 1/2 teaspoons salt
- 3 tablespoons vegetable oil
- 2 tablespoons sesame oil
- 1/2 teaspoon ground white pepper
- 1/4 teaspoon Sichuan peppercorns ground
- 1/2 teaspoon sugar
- 1/4 cup Shaoxing wine
- 3 tablespoons light soy sauce
- 1 1/4 cups cold water
- 3 tablespoons minced ginger finely
- 1/4 cup scallions minced
- 2 cloves garlic minced
- 1 tablespoon light soy sauce
- 1 teaspoon water
- 1/2 teaspoon chili oil homemade

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 70 milligrams
4. Fat: 14 grams
5. Fiber: 2 grams

6. Protein: 31 grams
  7. SaturatedFat: 3 grams
  8. Sodium: 770 milligrams
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