

THE CONFUCIUS INSTITUTE'S DUMPLING EXTRAVAGANZA



FUN FACTS ABOUT DUMPLINGS:

ACCORDING TO CHINESE LEGEND, THE FIRST DUMPLINGS WERE FORMED IN THE SHAPE OF AN EAR. THE DUMPLING WAS CREATED BY A DOCTOR TO CURE FROST BITE.

CHINESE DUMPLINGS SYMBOLIZE WEALTH, SINCE THE SHAPE OF THE DUMPLINGS ARE SIMILAR TO ANCIENT GOLD AND SILVER INGOTS.

THE FIRST DUMPLINGS WERE FILLED WITH LAMB AND HERBS. NOWADAYS, THE MOST POPULAR DUMPLING FILLING IS PORK AND CABBAGE.

IN NORTHERN CHINA, PEOPLE EAT DUMPLING ON THE WINTER SOLSTICE (22 DECEMBER OF EACH YEAR), A CUSTOM SIGNIFYING A WARM WINTER.

THERE ARE DIFFERENT CHINESE WORDS FOR DUMPLINGS BASED ON THE WAY THEY ARE COOKED.



CHINESE DUMPLING VOCABULARY:

饺子 JIǎOZI - DUMPLING

包饺子 BǎO JIǎOZI - FOLD DUMPLINGS

蘸酱 Zhàn Jiàng - DIPPING SAUCE

剁馅 Duò Xiàn - CHOPPING THE MIXTURES

和面 Huó Miàn - KNEADING THE FLOUR DOUGH

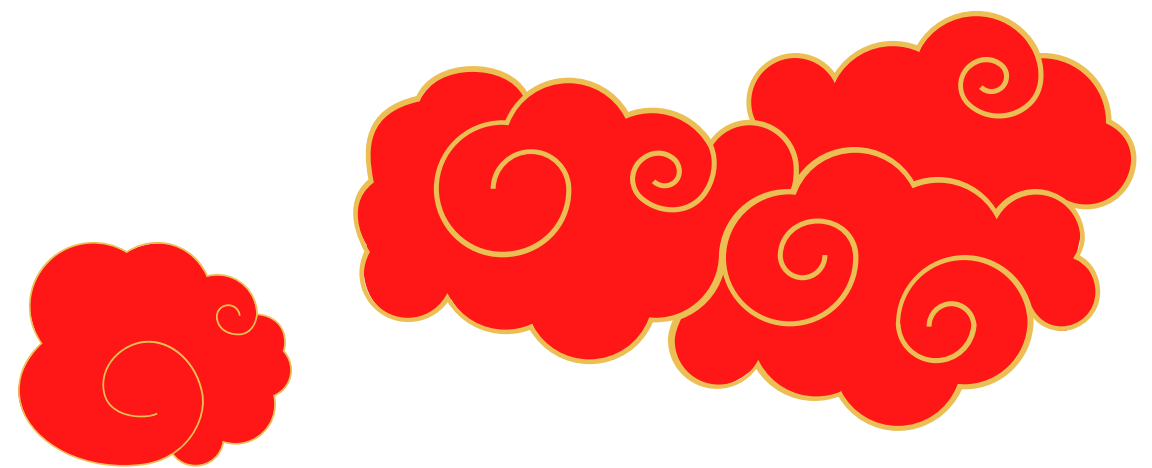
擀皮 Gǎn Pí - ROLLING (THE DOUGH INTO) THE WRAPPER

下饺子 Xià Jiǎozi - PUTTING THE DUMPLINGS INTO THE BOILED WATER FOR COOKING

炸饺子 Zhà Jiǎozi - FRIED DUMPLING

蒸饺 Zhēngjiǎo - STEAMED DUMPLINGS

饺子就酒, 越吃越有 Jiǎozi Jiù Jiǔ, Yuè Chī Yuè Yǒu - IF YOU EAT DUMPLINGS WITH CHINESE LIQUOR, YOUR FUTURE WILL BE RICHER.



CHINESE DUMPLING RECIPES AND VIDEOS:

[HOW TO PREPARE DUMPLING WRAPPERS VIDEO](#)

[DUMPLING FILLING VIDEO](#)

[CHINESE DUMPLINGS RECIPE](#)

[JACKIE CHAN DUMPLING COMMERCIAL](#)

