



Thank you for purchasing our dumplings. please enjoy them in the comfort of your own home with our cooking instructions below. And remember, these dumplings are meant to be cooked from frozen, so there is no need to thaw them out!

COOKING INSTRUCTIONS FOR SIU MAI AND SOUP DUMPLINGS

- 1** Line a steamer with perforated parchment paper liners (also referred to as “bamboo steamer liners” on Amazon).
- 2** On high heat, bring the steamer water to a rolling boil.
- 3** Place dumplings in the steamer leaving at least ½ inch of space between each dumpling
- 4** Cover and steam until fully cooked through (10 minutes for shrimp-only siu mai; 12-14 minutes for soup dumplings). Look for the dumpling skin to become slightly translucent, and for a visible well of liquid to form at the bottom of the dumpling.
- 5** Serve immediately. For soup dumplings, it is best to leave them in the steamer basket in order to avoid tearing the dumpling wrappers during transfer to a different dish.

COOKING INSTRUCTIONS FOR PORK DUMPLINGS

- 1** Line a steamer with perforated parchment paper liners (also referred to as “bamboo steamer liners” on Amazon).
- 2** On high heat, bring the steamer water to a rolling boil.
- 3** Place dumplings in the steamer leaving at least ½ inch of space between each dumpling
- 4** Cover and steam for 9-10 minutes or until fully cooked through. The inside of the dumpling should reach 160 degrees when using a thermometer
- 5** Serve immediately, or proceed with the following steps for pan-fried dumplings
- 6** Let the dumplings cool at room temperature for 4 - 5 minutes (This allows the dumpling to maintain its structure when pan frying).
- 7** In a medium skillet, heat a ¼ cup canola oil (or other neutral cooking oil) on medium high heat.
- 8** When oil is hot, but not smoking, place the dumplings in the skillet, leaving at least a ¼ of space between each dumpling. Do not move the dumplings.
- 9** After 1-2 minutes, or when you see golden brown edges begin to form around the bottom of the dumplings, flip them using a pair of tongs
- 10** Pan-fry the second side for another 1 - 2 minutes, or until this side is golden brown as well.
- 11** Remove to a paper towel lined sheet tray to drain excess oil.

COOKING INSTRUCTIONS FOR SHRIMP DUMPLINGS

- 1** Line a steamer with perforated parchment paper liners (also referred to as “bamboo steamer liners” on Amazon).
- 2** On high heat, bring the steamer water to a rolling boil.
- 3** Place dumplings in the steamer leaving at least ½ inch of space between each dumpling
- 4** Cover and steam for 9-10 minutes or until fully cooked through. The inside of the dumpling should reach 130°F when using a thermometer.
- 5** Serve immediately.

Keep frozen until ready to use. Frozen dumplings can be kept up to six months from purchase date. When ready to consume, cook the dumplings thoroughly. Meat products—soup dumplings and pork dumplings— must be cooked to an internal temperature of 160°F or above (130°F for shrimp-based products), as measured by use of a thermometer