

HoneyKist with Red Curry Turkey Dumplings



INGREDIENTS

Dumplings

- 1 Tbsp canola oil
- 2 Tbsp fresh minced ginger
- 2 green onions thinly sliced
- 2 cloves minced garlic
- 1lb ground turkey
- 2 Tbsp fresh basil, finely chopped
- 1 Tbsp fresh mint, finely chopped
- 1 tsp red curry paste
- 1 tsp fish sauce
- 1 Tbsp olive oil
- 1 tsp HoneyKist Flavoured Honey Fusion
- 1/4 tsp salt
- Fresh ground pepper
- Wonton wrappers
- Canola oil for frying

Dipping Sauce

- 3 Tbsp soy sauce
- 3 Tbsp rice vinegar
- 1-1/2 Tbsp Sriracha or other hot chili sauce
- 1-1/2 tsp HoneyKist Flavoured Honey Fusion

METHOD

Dumplings:

- 1 In a medium skillet, heat canola oil over medium-high heat. Add the ginger, green onions, and garlic, cooking about 3 minutes until fragrant and lightly golden. Be careful not to burn. Remove from heat.
- 2 In a large bowl, stir together ground turkey, chopped herbs, curry paste, fish sauce, olive oil, HoneyKist Honey, salt, pepper and the cooked ginger, garlic and green onions and any remaining oil. Stir well, being sure to incorporate the curry paste well.
- 3 Working with one wonton wrapper at a time, place 1 heaping tsp (5 mL +) of turkey mixture in the middle. With a wet finger (keep a bowl of water handy) moisten the edges of the wrapper, then bring the 4 corners together, pinching to seal. Cover filled dumplings with a clean, damp towel as you work, so they don't dry out.
- 4 In a large nonstick skillet, heat 1 Tbsp canola oil over medium-high heat. Add the dumplings seam side up and cook until golden on the bottom, about 1 minute. Carefully add 1/2 cup water to skillet and cover, cook until water is almost evaporated, about 3 minutes.
- 5 Uncover and cook until all water evaporates, another minute. Reduce heat to medium if they over-brown. You may have to cook in batches, depending on the size of the pan.
- 6 If planning on making these ahead, freeze them raw, then thaw before cooking. Serve warm with dipping sauce. Makes about 34 dumplings.

Dipping sauce:

- 1 Combine the soy sauce, rice vinegar, sriracha/chili sauce and your favorite HoneyKist Flavoured Honey Fusion in a small bowl.
- 2 Adjust seasonings to taste.