

Bison Asian Dumplings

Bison's flavor is rich and intense like beef, but with less fat, making it a great choice for flavorful dishes like Asian dumplings with a ginger soy dipping sauce.

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Servings: 20

INGREDIENTS

- 1 lb. ground bison
- 1 tbsp. minced ginger
- 2 tbsp. very thinly sliced scallions, plus more for garnish
- 2 cloves garlic, minced
- Salt and freshly ground black pepper, to taste
- 40 round dumpling wrappers
- Vegetable oil, for frying



DIRECTIONS

1. In a large bowl, combine the ground bison, ginger, scallions, garlic, oil, and 4 tablespoons of water. Season with a pinch of salt and pepper.
2. On a clean work surface, lay out the dumpling wrappers, and place a tablespoon-sized mound of the bison mixture onto each wrapper. Take the edges of the wrapper up and over the mound of meat, and twist together to seal.
3. In a large skillet, heat ½ inch of cooking oil to medium-high. Add the dumplings, bottom side down, to the pan and cook, undisturbed, until the bottoms are golden brown, about 4 minutes. Add 3 tablespoons of water to the pan, cover, and cook on low until all of the water has evaporated, about 5 more minutes. Serve the dumplings with fresh soy sauce mixed with sliced scallions.