

Asian Fish Dumplings



INGREDIENTS

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| 1 lb. Crabmeat | $\frac{1}{2}$ Yellow/orange pepper |
| 1lb. Scallops | 1 Scallion |
| 1 lb. Shrimp | 1 Garlic Clove |
| $\frac{1}{2}$ lb. Cod Fish (optional) | 1 small Onion |
| 4 Carrots | 1 small can Mushrooms (drained) |
| 2 Celery stalks | $\frac{1}{2}$ c. Water Chestnuts (drained) |
| 1 Tbsp. Wasabi | 2 Tbsp. Light Soy Sauce |
| 2 eggs | Seasoning to taste (salt, white pepper, paprika, garlic powder, onion salt, Asian spice, etc. |

DIRECTIONS

Boil water in 5 quart pot. Add carrots, onion and celery to flavor the broth. Grind fish in Cuisinart or other food processor, adding Wasabi and Light Soy Sauce while grinding. Place in large bowl. Grind remaining ingredients in food processor, add to ground fish and mix well. Beat eggs in separate bowl and add to fish and veggie mixture. Mix well and form into small balls. Put dumplings in the boiling broth and cover. Turn the heat down and let simmer for one hour.