

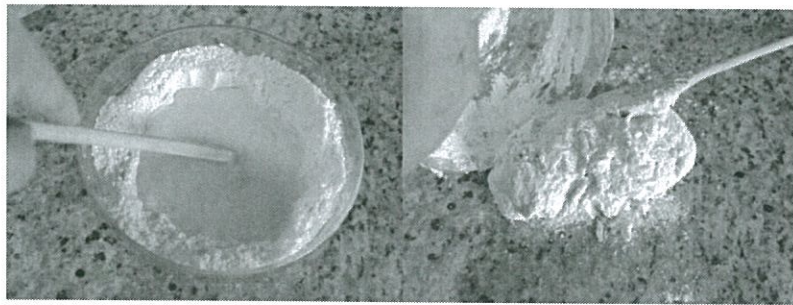
pleating method. The result was many buuz that looked totally NOT like buuz! In doing so, we talked about cooking, experimenting, trying new recipes, new methods and sharing kitchen time with friends. It doesn't get better than this. So without further ado and with humble apologies to the Mongolian cooks who are true artists that create beautiful little packages for this savory filling we invite you to try your hand at buuz.

## Buuz (Mongolian Dumplings)

### Dough

- 3 1/2 cup all-purpose flour
- 2 teaspoons salt
- 1 1/2 cup lukewarm water

1. In a medium size bowl mix together flour and salt. Make a well in the center and gradually pour in water. Pull in flour from the side of the bowl until well mixed in and you have formed a dough.
2. Place dough on a clean work surface and knead with your hands until dough is smooth. Add more flour or water if necessary.



(You can make the dough in a stand mixer as well. Simply place flour, salt and water in bowl of mixer and mix for 5 minutes.)

3. Place dough in a bowl, cover and allow dough to rest for one hour in the refrigerator before using. In the meantime, prepare filling and make dipping sauce.

### Filling

- 1 1/2 pounds ground lamb
- 1/2 cup finely chopped onion
- 3 scallions, very thinly sliced
- 4 cloves garlic, grated
- 3 teaspoons ground coriander
- 2 teaspoons salt
- 1 teaspoon ground black pepper

1. In a large bowl, combine lamb, onion, scallions, garlic, coriander, salt and pepper. Mix until everything is well combined.

### Dipping sauce

In Mongolia buuz is served with ketchup (yes, ketchup) or soy sauce but I whipped up a batch of dipping sauce that I serve with Chinese dumplings (jiao zi) which for us, was a more satisfying accompaniment than ketchup or plain soy sauce.

- 1/4 cup red wine vinegar
- 1 heaping tablespoon hoisin sauce
- 1 tablespoon soy sauce

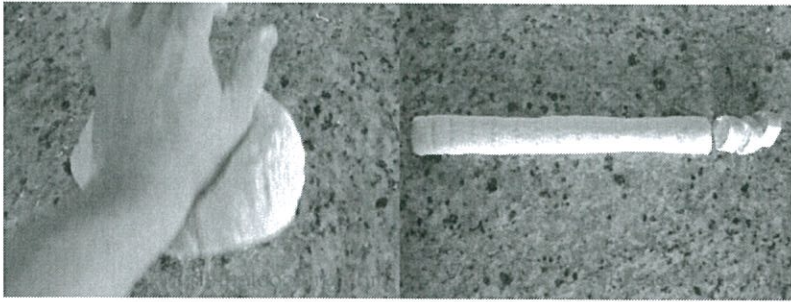
- 1 teaspoon sesame oil
- 2 teaspoons minced scallions
- 2 teaspoons shredded ginger

1. Combine, vinegar, hoisin sauce, soy sauce, sesame oil, scallions, and ginger, in a small bowl. Whisk to combine. That's it.

**Make the dumplings**

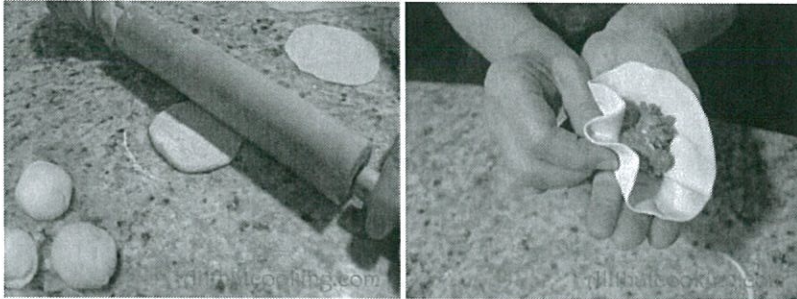
Have ready a small dish of vegetable oil or some lettuce leaves.

1. Remove dough from refrigerator, knead for about a minute then roll it out into a log about 1-inch in diameter.
2. Cut the roll into 1-inch slices.



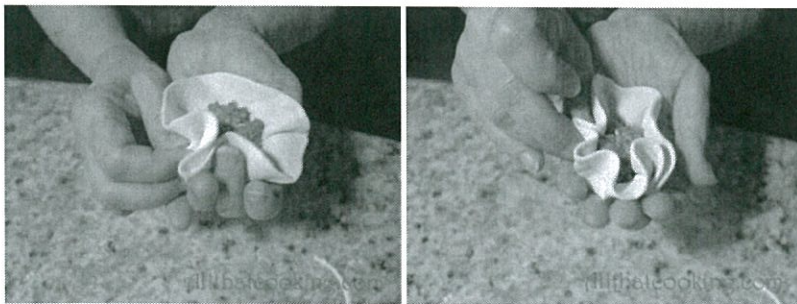
3. Roll slice into a ball and lightly dust with flour. Flatten it a bit, then roll it out into a circle about 4-inches in diameter. Make the center slightly thicker than the edge.

4. Hold one dough circle in your hand (left hand for righties and vice versa for south paws) and place about a teaspoon of filling in the center.



5. Pinch the edge on one side, then create another fold next to it.

6. Continue this way while rotating the buuz as you go along.

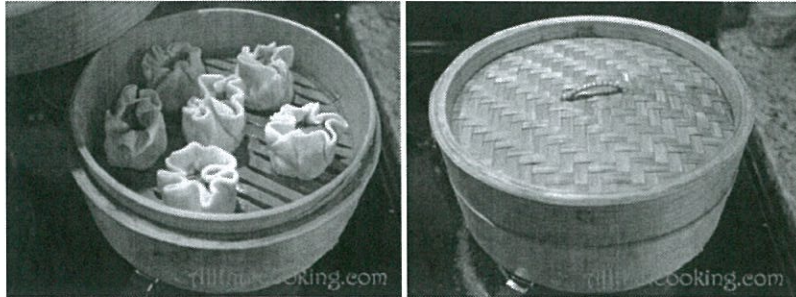


7. If done correctly (and we had our issues) there will be a small opening in the center of the top.



8. Dip the bottom of each buuz into a bit of oil, or line a steamer rack with lettuce so that buuz does not stick to the rack. Arrange buuz on rack so that they do not touch.

We used a bamboo steamer. If you don't have one, a flat pasta strainer or even a cake rack would work just as well.



9. Place the steamer in a pan or wok that has about 2-inches of water in the bottom. Water should not touch the dumplings.

10. Bring water to a simmer, place steamer into the pan and put the lid on the steamer.

11. Steam for 15 minutes without removing lid.

#### NOTES:

\*It is crucial that you roll out the little balls into perfect circles with the center a bit thicker than the edge. If we didn't have a circle, we found it impossible to form a decent buuz.

\*The posted pictures show buuz nestled on lettuce. We added a small bowl of dipping sauce for the photo only. Do not steam the dipping sauce.

\*Left over filling made a great meat loaf! We added an egg, plain bread crumbs, left over dipping sauce and didn't have to wrap any of it!