

# Roasted Kabocha Squash and Vegetable Dumplings

*Kabocha squash can be found at Asian grocery stores and may be labeled as pumpkin. Cookbook author Andrea Nguyen roasts kabocha squash by cutting it into 4 to 6 pieces, scraping out the seeds, rubbing the flesh with canola oil and soy sauce and roasting, cut-side down, at 425 degrees until easily pierced with a fork or knife. To freeze dumplings, spread them out on a baking sheet sprinkled with cornstarch; be careful that none are touching each other. Freeze 10 minutes or until firm. Place in a large zip-top freezer bag with 1 teaspoon cornstarch. Adapted from cookbook author Andrea Nguyen, who writes at Viet World Kitchen and Asian Dumpling Tips.*

**3 medium** dried shiitake mushrooms

**2 tablespoon** canola oil

**1 medium-large** shallot, chopped, about 1/2 cup

**1 tablespoon** finely chopped ginger

**1 large** clove garlic, finely chopped

**1/2 cup** diced parsnip

**1/2 cup** diced celery

**About 1/4 teaspoon** salt

**Sesame** oil

**Six ounces** roasted kabocha squash, diced and/or chopped, about 2 cups

**About 48 wonton**, dumpling, or pot sticker skins

**Soy sauce**

**Unseasoned rice** vinegar or Chinkiang vinegar

**Chile** oil

**PLACE** dried mushrooms in a bowl. Cover with boiling water; use small plate to submerge under water. Let sit until reconstituted; you may have to drain and replenish boiling water. Trim and chop. Set aside. (Alternatively, you can soak in water overnight.)

**HEAT** oil in a medium skillet over medium-high heat. Add shallot and fry, stirring, for 3 to 4 minutes until fragrant and turning a golden brown. Add ginger and garlic; cook until aromatic. Then add parsnip, celery and mushroom. Sprinkle on salt, cook for several minutes, until part way cooked. Taste a piece to test. If needed, splash in water or any leftover mushroom-soaking liquid to coax the cooking. When done, drizzle on some sesame oil, stir to combine, then remove from the heat.

**ADD** squash, mix, then taste. Season with extra salt as needed for a savory-sweet flavor. Set aside for about 30 minutes for flavors to develop before using. Makes about 2 cups that will keep in the refrigerator for a couple of days.

**PLACE** about 2 teaspoons in center of each wonton wrapper. Moisten edges of skin with water. Fold in half; press edges together with fingertips to seal. Place finished dumplings on a parchment paper-lined baking sheet that's been lightly dusted with cornstarch. Repeat with wonton skins and filling until done. Cover with a damp towel to prevent drying.

**COOK** dumplings: either poach them in a pot of boiling water and remove when they look gauzy and puffy, or steam until the skins are translucent, or pan-fry in a skillet with a little water. Serve warm with soy sauce, vinegar and chile oil.

*Yield: 48 dumplings.*