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## Chicken Dumplings with Asian Beef Broth

Makes 72 hors d'oeuvres

Asian flat bottomed soup spoons  
1 package purchased chicken dumplings  
8 cups low sodium beef stock  
1 small onion, sliced  
1 piece (2 inches) fresh ginger, finely chopped  
3 star anise pods  
3 whole cloves  
1 cinnamon stick  
1/2 teaspoon chili sauce  
15 Cilantro sprigs, chopped

1. In a heavy-bottomed soup pot combine the stock, onion, ginger, star anise, cloves, cinnamon stick, and chili sauce. Bring to a boil then reduce to a simmer and cook for 15 minutes. When done, strain the broth and return to the pot. Keep warm throughout service.
2. Cook the dumplings in boiling water until heated through, about 5 minutes. Keep in the water until ready to serve.

To Serve: Put broth into the spoon. Place one dumpling onto each spoon and sprinkle cilantro on top. Serve hot.