

## **Chicken Dumpling Filling (makes 1 qt)**

2 cups chicken stock  
1 Tbsp Golden Mountain sauce  
1 lb braised chicken leg meat  
3 Tbsp pixian doubanjiang  
3 Tbsp fermented rice, including liquid  
¼ ounce peeled ginger, microplaned  
1 bunch scallions, sliced thin  
⅓ cup chopped cilantro

1. Combine everything except scallions and cilantro in a saucepan and bring to a simmer.
2. Simmer until filling is flavorful and chicken is very tender.
3. Remove from heat and allow to cool to room temperature.
4. Stir in scallions and cilantro.
5. Chill well before use.