



Daikon Radish and Pork Bings with an Orange Dipping Sauce

Liwen Chang, [Nom Nom Taiwan](#)

To make these delicious radish bings vegetarian, simply replace the pork with mushrooms! Liwen says you'll want to sauté them separately first to remove their water, and then you can add them into your filling mix the same as you would with the pork. Enjoy!

Yield: about 22 bings

Prep Time: 15 min

Cook Time: 10 min

Ingredients:

- Radish Bing Filling
 - 10 oz Grated Radish
 - 10 oz Ground meat (or cooked mushrooms)
 - 3 Tbsp Soy sauce
 - 1 tsp Salt
 - 1 tsp Black Pepper
 - 0.5 Tbsp Sesame Oil (optional)
 - 0.5 tsp Ginger Powder
 - 0.5 tsp Chopped Garlic
- 1 Packet of Wonton Skin
- 2 cups Soybean / high heat oil for frying
- Orange Dipping Sauce
 - 3 Tbsp Orange Marmalade
 - 2 Tbsp Mirin
 - 1 Tbsp Soy Sauce



Directions:

1. Peel and grate the radish.
2. Mix well radish, ground meat, and all the seasonings.
3. Lay out one wonton skin and brush water on the edges. Add about 0.5 – 1 Tbsp of filling and put another wonton skin on top. Pat to flatten the middle and seal the edges.
4. Heat up oil to 350°F in a pan. Cook for about 20 seconds on each side or until golden brown.

For the sauce:

1. Add all ingredients into a saucepan and cook for about 1 minute.

