

## **Jin Dui**

**by Amy Chau Linn via her daughters Nancy Linn and Susan Linn**

Mom never measured any of this. Susan had to stop her at every step to measure and the lesson was that it depends on the humidity of the day whether to add water. Mom insisted on these specific brands of flour for the jin dui to stay crispy all day. No thermometer or temperature, see the chopstick method.

- 1 pkg. 15.5 oz Lee Cheung Woo rice powder (orange package)
- 1 pkg. 17.6 oz Peacock Brand glutinous rice flour (white package with red lettering on one side & blue lettering on the other side)
- 1 1/2 c. sugar
- 1 cup water
- 1 1/2 tsp whiskey (or other hard liquor)
- optional: 1 tsp vinegar can be added for extra crispiness

Combine sugar, water, & whiskey and bring to a boil to dissolve the sugar. Empty the packages of the rice flours in a large mixing bowl & hot liquid a little at a time. Mix by hand (Mom had iron fingers, I use chopsticks to stir until the mixture cools down), DO NOT KNEAD because it will turn out tough if you do.

Mixture should be crumbly but hold together when squeezed. More water can be added when needed (depends on the humidity of the day).

Roll into logs the size of large cucumbers. Break off pieces about 1 1/2 inches in diameter, make into bowl shapes. Stuff with filling & roll into balls so that no seams or filling shows. Roll in sesame seeds & squeeze so that the sesame seeds don't fall off before frying.

Fry in hot oil. Test oil by sticking a wooden/bamboo chopstick in the oil if tiny bubbles rise quickly around the chopstick, its hot enough. Roll the raw jin dui so that it touches oil on all sides before putting in the next one. Press the jin dui gently with your wire ladle to shape the jin dui. When the sheen of oil disappears quickly on the top of the jin dui, it is ready. The color should be a dark golden brown.

Variations: Canned yams can be added to the rice flour. Mix the yams first into the rice flour, than add the liquid.

Fillings: Black bean sugar, bean paste, lotus paste, coconut, char siu, dried shrimp mixture, (1/3 lb candied melon & 7 oz coconut), etc.

Be sure to fry the salty jin dui last so that it doesn't give the others a bad taste.

Makes 36 jin dui.