



## ANCIENT CITY APPETITE

BY JOSHUA BAER

### TALIN MARKET'S POP-UP DUMPLING HOUSE

505 Cerrillos Road, between Oho's and the Luna Center, in Santa Fe

Mondays only, 10:00 AM until 7:30 PM - Major credit cards

505 780-5073

Some of the best food in Santa Fe is being cooked and served at Talin Market, in the form of traditional Chinese dumplings. That's the good news. The bad news is that dumplings this good are being served only on Mondays. Why? You can ask the people at Talin, but if the answers they give you are as nebulous as the answers they gave me, you will be as confused as I am. And, believe me, you do not want to be as confused as I am.

Back to the good news.

Hot & Sour Soup (included with your dumpling order).

Dumpling Sauce: Traditional, Spicy, or Sichuan (also included—order all three!).

Dumplings: Shrimp (\$9) or Traditional (\$8). Both are exceptional. The Traditional is, hands-down, the best pork dumpling I have tasted.

Talin also offers these variations on a dumpling: Vegetarian (\$8), Wild Salmon (\$10), and Ribeye (\$8). Given that I have neither ordered nor tasted these three varieties, I cannot recommend them, but if they are half as good as the Shrimp and the Traditional, you will not be disappointed.

Talin serves eight dumplings per order—enough for one person, unless you are either blessed or cursed with my infinite appetite for Chinese dumplings, in which case

you will need two orders. By the time Monday rolls around, I am so hungry for Talin's dumplings, I order one Shrimp and one Traditional.

Shrimp Won Ton Soup (\$8). As delicious as it is medicinal. Order it without noodles in a to-go container. If you're too full to finish it, the soup makes a great end-of-the-day meal.

Hot and Sour Pickle Cucumber (\$1.50). You want to be sure to get two of these.

"Fresh" is a word that gets bounced around a lot in the restaurant business, here and everywhere else. Talin's Pop-Up Dumpling House gives a whole new meaning to the word. When you get there you go right to the register, place your order on a little piece of paper provided by the cashier, and pay. While you're waiting for your receipt, turn your head to the right. Five feet from where you're standing there will be a lady, usually dressed in black, making a dumpling. The dumpling she's making? That's *your* dumpling. Chinese dumplings, made to order—that's my definition of fresh.

Ancient City Appetite recommends places to eat, in and out of Santa Fe. Photograph is by Joshua Baer. Send the names of your favorite places to [places@ancientcityappetite.com](mailto:places@ancientcityappetite.com).