

Pot Stickers

Category: Asian - Chinese

Servings: 4

Rating: 10

Source: Cathy Yu

Description:

Another great way to serve Pot Stickers is in a salad of yuppie greens with a simple oil and vinegar dressing. Yummo. Lucy Waverman suggests adding soy sauce and hot sauce to the water while the dumplings are steaming.

Ingredients:

ginger	2 tablespoons in all, finely minced
green onion	2 tablespoons chopped
suoy choy	1/3 small head, minced
soy sauce	2 tablespoons
vegetable oil	1 tablespoon
sesame oil	1 tablespoon
egg	1
pork	1 pound ground (not too lean)
Pot Sticker wrappers	
vegetable oil	2 tablespoon (per batch)
cider vinegar	2 tablespoon
chili oil with fermented	commercial Chinese sauce
sub-recipe	Joey's Sauce
sub-recipe	Blue Ginger Spicy Soy Dipping Sauce

Instructions:

Combine pork, cabbage, green onion one tablespoon of ginger, soy sauce, sesame oil, and egg in a bowl. Mix thoroughly with your hands to get all the cabbage incorporated.

Cut the wrappers in to 3" rounds, put one teaspoon of filling into each round, and pinch closed in a half moon. Heat oil in a large pan until medium hot and then arrange dumplings in a single layer, about 1/4" apart. The oil should be hot enough to get a nice sizzle, but not so hot that the dumplings brown too quickly. When the bottoms of the dumplings are crisp and brown, pour in 1/4 c water and cover to steam. Continue to cook, adding water if necessary, until the dumpling pasta is done. Remove the lid and continue cooking until the last of the water has boiled off.

Mix the last tablespoon of ginger and cider vinegar to make one sauce and use Joey's Sauce or the Blue Ginger sauce and the Chili Oil with Fermented Beans as two others. Serve the pot stickers for dipping with the sauces.