

POTSTICKER DUMPLINGS

COOKEE'S TOOL KIT

Measuring Cups
Measuring Spoons
Cutting Board
Non-stick skillet
Small bowl
Medium bowl
Whisk
Spatula



Ingredients

4 teaspoons vegetable oil
1 LB ground pork
½ head of Napa cabbage
4 scallions
1 garlic clove, sliced
2 large egg whites, lightly beaten
4 teaspoons soy sauce
1 ½ teaspoons minced or grated fresh ginger
1/8 teaspoon black pepper

24 round gyoza wrappers or eggroll wraps cut into quarters
Sauce

¼ cup soy sauce
2 tablespoons rice vinegar
2 tablespoons mirin
1 teaspoon chili oil or paste
½ teaspoon toasted sesame oil
1 scallion

Directions

1. For the sauce – combine all ingredients in a small bowl and set aside. Sauce can be refrigerated in an airtight container.
2. Filling. Toss the cabbage and ¾ teaspoons of salt together in a colander set over a bowl for 20 minutes. Press the cabbage with spatula to get extra moisture out then place in a medium sized bowl.
3. Stir the pork, scallions, egg whites, soy sauce, ginger, garlic, and pepper into the cabbage and mix until combined. Cover and refrigerate until the mixture is cold, at least 30 minutes or up to a day.
4. Working with 4 wrappers at a time, place about a quarter of the amount of filling into the wrapper. Since wrappers come in different sizes, this could be a ½ teaspoon or slightly more.
5. Moisten the edge of the wrapper with water and use your forefinger and thumb to pinch the dumpling closed. Press any air out of the pocket.
6. Brush 1 teaspoon of oil over the bottom of a nonstick skillet and cook over medium high heat for 3 minutes or until golden brown. (Do not move the dumpling)
7. Reduce the heat to low and add ½ cup of water, and cover. Cook until most of the water is absorbed and the wrappers are slightly translucent, about 5 minutes. Uncover, increase the heat to medium-high and cook, without stirring, until the dumpling bottoms are well browned and crisp, 2 minutes. Slide the dumplings from the skillet and serve.

Prep time: 30 minutes / Cook time: 12 minutes

Serves 12