



Potstickers

Makes about 30 dumplings

Ingredients:

30 Pot sticker wrappers, round and thin

Stuffing:

6 oz Ground pork
1 tsp Finely chopped fresh ginger
1/2Tbs Rice wine or dry sherry
1/2Tbs Dark soy sauce
1/2 tsp Light soy sauce
1/2 tsp Salt
1/4 tsp Freshly ground black pepper
1 1/2Tbs Finely chopped green onions
1 tsp Sesame oil
1/2 tsp Sugar

For the cooking:

1 Tbs Canola oil
1/2 Cup Chicken stock
1Tbs Soy sauce

Method:

Stuffing:

Combine all of the ingredients in a large bowl and mix them together until fully incorporated.

Wrapping:

Place about 2 tsp of the filling in the center wrapper. Put a thin coat of water on the edges then fold the dough in half and pinch together with your fingers. Pleat around the edge, pinching to seal well. Place the finished dumpling on a 1/2 sheet pan with parchment paper. Keep it covered or freeze until ready to use. In a large sauté pan add 1 T of oil and heat until it smokes. Place the dumplings flat side down into the pan. Lower the heat and cook for approximately 1 minute or until they are lightly browned. Add the chicken stock and the soy sauce, cover the pan tightly and simmer gently for about 8 minutes. Chefs note: do not let this dry out, add more stock if needed. Uncover the pan and continue to cook for an additional 2 minutes. Serve.

Legend

Tbs=Tablespoon

C=Cup

tsp=teaspoon

oz= ounces

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