

Pot Stickers

Pork and Ginger

FILLING:

2 cups chopped napa cabbage

1/2 tablespoon salt

1/2 pound ground pork (Don't get lean pork, the fat is good for juicy and flavorful dumplings)

2 tablespoons minced ginger

1 1/2 tablespoons minced garlic

2 tablespoons thin soy sauce

3 tablespoons sesame oil

1 egg

1 to 2 cups chicken stock or water

SPICY SOY DIPPING SAUCE:

1/3 cup thin soy sauce

1/3 cup rice wine vinegar

1/3 cup sliced scallions

1 teaspoon sesame oil

1 tablespoon sambal

Combine all and serve in a small bowl.

Directions

FILLING:

Sprinkle cabbage with the 1/2 tablespoon of salt and let stand for 30 minutes. Place the cabbage on a clean dishtowel or cheesecloth and squeeze out any water. The dryer the cabbage the better. In a large bowl thoroughly mix the cabbage with all of the other ingredients, except the chicken stock. Cook a tester to check the seasoning.

MAKING THE DUMPLINGS: Place a small mound of filling in the middle of the wrapper. (Be very careful not to touch the edges with the filling as this will impede proper sealing of the dumplings. Nothing is worse than dumplings breaking during cooking.) Fold the wrapper in half to form a half moon shape. Starting on one end fold/pinch the wrapper tightly together. Proceed with this fold/pinch method until the dumpling is completely sealed. There will be approximately 10 to 14 folds per dumpling. Rest the dumplings with the folded edges straight up.

COOKING THE DUMPLINGS: In a hot saute pan coated well with oil, place pot stickers flat side down and cook until the bottom is browned. Have pan cover ready and add 1 cup of chicken stock, cover immediately. Be careful, the liquid will splatter! The stock will steam the pot stickers. Check them in 5 minutes as more stock may be needed. The trick here is that once the dumplings are firm and fully cooked the stock will evaporate and the bottoms will crisp-up again.