

# Pot Stickers

Makes about 30

## Ingredients for Filling

Pork, Ground	8 Ounces
Napa Cabbage, Minced, Salted and Gently Squeezed	8 Ounces
Scallions, Minced	1/2 Cup
Minced Ginger	1/2 Teaspoon
Shaoxing Wine	1 Tablespoon
Soy Sauce	1 Tablespoon
Chicken Stock	2 Tablespoons
Sugar	1 Teaspoon
Kosher Salt	1/2 Teaspoon
Sesame Oil	1 Teaspoon
Cornstarch	1 Teaspoon
White Pepper	1/4 Teaspoon

## Dumpling Skins

30 (approximately)

## Directions:

Thoroughly combine all filling ingredients, stirring vigorously in one direction until the mixture becomes sticky.

Place 2 or 3 Teaspoons of filling on a wrapper, fold and pleat into a crescent shape.

Place as many as will fit comfortably in an unheated frying pan that contains a thin film of peanut oil. Place the pan on a medium heat and cook until the bottoms of the dumplings are golden brown. Now add water to a depth of about 1/3 of an inch and immediately cover with a tight-fitting lid. Allow the dumplings to cook until all the water has evaporated and the pan begins to sizzle again. Remove the lid and place the dumplings, brown side up, on a serving plate.

Serve with any dip such as:

- Shredded Ginger & Vinegar
- Chili Oil
- Soy, Sugar, Scallion, Chili Oil & Sesame Oil