

Pot Stickers



From the Sensenig's Recipe Book

Ingredients

Sauce

- 1¼ cup soy sauce (low sodium)
- 2 TBS rice vinegar
- 2 TBS lemon juice
- 1 tsp sesame oil
- 2 garlic cloves (minced)
- 2 TBS green onions (minced)
- 1 hot red chile (minced)

Filing

- 10 oz course ground pork
- 3 1/2 cups shredded Napa cabbage
- 1 large thinly sliced leak
- 3/4 cup minced green onion
- 1 cut thinly sliced shitake mushrooms
- 1 TBS minced fresh ginger
- 1 TBS soy sauce
- 1 TBS sake or sherry
- 1 tsp sesame oil
- 1/4 tsp black pepper
- 40 won ton wrappers (purchased or use dough recipe below)
- 2 large carrots thinly sliced

Dough

- 4 cups all-purpose flour
- 2 cups hot water
- 1/4 tsp kosher salt

Preparation

Sauce

combine ingredients, cover and refrigerate

Dough

Mix the flour, salt and 2 cups hot water in a large bowl until the dough just comes together. Turn it out onto a lightly floured surface and kneed until smooth. The dough should be soft and pliable, but not sticky. Form a ball, cover with a clean cloth and let rest for 15 minutes.

Roll dough to about 1/8 inch thick and cut with a 3 inch round cutter.

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Combine ingredients in large bowl

Spoon 2 tsp of pork mixture into each won ton wrapper
Moisten edges, bring 2 opposite corners to center, pinching points to seal

Bring remaining 2 corners to center pinching points to seal

Pinch 4 edges together to seal

Place seam side down on carrot slices and cover with damp towel so they don't dry out

Steam covered in a bamboo or vegetable steamer for 10 minutes

Keep warm

Notes:

Can also be briefly fried in a skillet with a little oil after steaming for fried dumplings
You can also use store bough won-ton or egg roll wrappers

Source:

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