

Pot Stickers

adapted from Thy Tran's recipe in Fine Cooking Magazine via Food People Want

2 cups finely chopped napa cabbage
Kosher salt
12 oz. ground pork
8 oz. peeled, deveined raw shrimp, coarsely chopped
3 medium scallions, thinly sliced
3 large cloves garlic, minced
2 tablespoons Shaoxing (Chinese rice wine) or dry sherry
1-1/2 tablespoons grated fresh ginger
1 tablespoon soy sauce
2 teaspoon toasted Asian sesame oil
1/2 teaspoon granulated sugar
Freshly ground black pepper
36 very thin, 3-inch circular, store-bought pot sticker or gyoza wrappers
2 tablespoons peanut or vegetable oil

Make the Filling: In a medium bowl, toss the cabbage with 2 teaspoons salt and set aside for 30 minutes to shed moisture. Wring out in a clean kitchen towel to extract as much liquid as possible.

In a large bowl, combine the cabbage with the pork, shrimp, scallions, garlic, Shaoxing, ginger, soy sauce, sesame oil, sugar, and 1/4 teaspoon pepper. Stir until well mixed. Refrigerate for at least 20 minutes.

Fill the Dumplings: Spoon 1 to 2 teaspoons of the filling onto a dough wrapper, fold it in half, and make your first pinch at the center of the curved edge and then pleat toward the center on both sides to create a rounded belly. This wider shape allows the dumplings to sit upright in the pan and form a flat surface for browning.

Repeat with the remaining wrappers and filling. As you work, arrange the filled dumplings in a single layer without touching on large plates, so they don't stick together.

Pan-Fry the Dumplings: Heat 2 Tbs. vegetable oil in a heavy-duty 10- or 12-inch skillet over medium-high heat until shimmering. Working quickly and in batches if necessary (adding more oil for the second batch if needed), arrange the dumplings belly side down in concentric circles starting from the outer edge. Cook until golden brown on the bottom, 1 to 2 minutes.

Pour in about 1/2 cup water or enough to come about a third of the way up the sides of the dumplings, bring to a boil, cover, and cook until all of the water has been absorbed, 2 to 3 minutes. Remove the lid, reduce the heat to medium, and

continue cooking just until the dumplings are dry and crisp on the bottom, 1 to 2 minutes. Loosen the dumplings from the pan with a spatula.

Invert the pan over a plate to flip the dumplings, browned side up, onto the plate (or transfer with a spatula). Serve immediately with your choice of dipping sauce (see recipe below).

(Servings: 36 dumplings, Prep time: 1.5 hrs., Cook time: 45 min., Difficulty: Intermediate)

Dipping Sauce

1/4 cup soy sauce

1/4 cup rice vinegar

2-3 tbsp of honey

1/4-1 tsp of crushed red pepper flakes

Mix everything together. Taste and adjust as needed.