

# Easy Pork Potstickers

(Print Friendly)

Yield 48 potstickers, approximately

- ¼ Lb. ground pork or other meat
- 2 Tbs. minced ginger
- 6 scallions\*
- ¼ cup Gyoza (pot-sticker) dipping sauce
- 1 egg, lightly beaten in a bowl
- 2 Tbs. toasted sesame oil
- 1 cup minced cabbage
- 1 Tbs. minced garlic
- 1/4 cup plus 2 Tbs. good soy sauce
- 48 pot-sticker (dumpling) wrappers
- 2 Tbs. peanut oil or vegetable oil
- 2 Tbs. rice vinegar (unseasoned)

\*the white and green parts separated, both minced

Combine meat, cabbage, ginger, garlic, scallion whites, 2 tablespoons soy sauce, Gyoza sauce, and vinegar in a bowl.

Lay a wrapper on a clean, dry surface, and using your finger or a brush, spread a bit of egg along half of its circumference. Place a rounded teaspoon of filling in center. and. (Do not overfill.) Fold over the wrapper (like a taco) and seal by crimping the edges together with a fork

Place pot-stickers on a plate; if you want to wait a few hours before cooking, cover plate with plastic wrap and refrigerate. Or freeze, for up to two weeks.

## To Fry:

Put about 2 tablespoons combined oils in a large nonstick skillet and turn heat to medium-high.

A minute later, add pot-stickers, one at a time; they can touch one another, but should still sit flat in one layer. Cook about 2 minutes, turning once, until lightly browned and most of the oil has been absorbed. Add 1/4 cup water per dozen pot-stickers to pan, and cover. Lower heat to medium, and let simmer about 3 minutes.

Uncover pot-stickers, return heat to medium-high and cook another minute or two, until bottoms are dark brown and crisp and water evaporates. (Use more oil if necessary.)  
Serve hot, with sauce.

## To Steam:

Spray the grates of your steaming basket with oil, cover, and place them over a skillet of simmering water. Allow 2-3 minutes for the steamer to warm (if using bamboo, less is metal)  
Lay pot-stickers on the grate(s), not touching, and cover.

Allow to steam 6-8 minutes, until translucent.

Remove pot-stickers from basket, and place on a warm serving plate.  
Serve hot, with sauce.

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