

Pan fried Cantonese dumplings (Wo tip 鍋貼)

Recipe courtesy of Christina Le's mother

Potsticker filling:

1 pound of ground pork (can use a different ground meat, tofu or mushroom if you want)
Half head of small cabbage - finely chopped
1 in knob ginger - minced
3 cloves of garlic - minced
½ tsp pepper
½ tsp salt
½ tsp chicken bouillon (optional)
½ tsp soy sauce
½ tsp sesame oil
1 tsp Shaoxing wine
½ tsp granulated sugar
1 tsp oyster sauce
3 tsp cornstarch

One package round potsticker wrappers

Note:

"Tsp" = small spoon (see image on right)



To make potstickers:

1. In a medium/large bowl combine potsticker filling ingredients together. Note: the potsticker filling should have a bit of a sticky consistency
2. Take a potsticker wrapper and use a finger to dab water around edges of potsticker wrapper
3. Add filling in middle - not too much or you won't be able to close them
4. Make a "taco" with the potsticker wrapper in your hand or on a flat surface, pinch one end, and then overlap your fingers to push/pleat the wrapper until you get to the other side, and pinch closed.



To cook:

1. In a wide pan, add enough water to cover the bottom and add 2 tsp of neutral cooking oil (vegetable or canola is fine).
2. Place potstickers into water/oiled pan.
3. Turn stove on high heat, cover pan with lid.
4. Once the water starts to boil - lower temperature to medium heat (keep lid on).
5. Keep an eye on the pan until the water mostly boils away.
6. Take the pan lid off and continue to cook until the bottoms of the potstickers brown and get crispy (but are not burnt).
7. Take out your potstickers and enjoy as is or with your favorite dipping sauce!



Pro Tip: When cooking... listen for the water bubbling sound to stop, and that's when you know the bottoms will start to brown!