



Pot Sticker Pork Dumplings

Ingredients

- 50 x Gow Gee Wrappers (round) or Wonton Wrappers (square)
- 400g x pork mince
- 2 tsp x fresh grated ginger
- 2 x cloves minced garlic
- ½ bunch chopped chives
- 2 x tbsp soy sauce
- 1 x tbsp sesame oil
- 1 x egg
- 2 ½ cups x finely chopped cabbage

Dumpling Dipping Sauce

You can play around with these measurements to get the style of dipping sauce your prefer.

- 3 x tbsp Crispy Chilli Oil
- 2 x tsp Soy Sauce
- 2 x tsp Rice Wine Vinegar
- 1 ½ tsp x Sugar

Method

- In a large bowl, combine the pork, ginger, garlic, chives, soy sauce, sesame oil, egg and cabbage. Stir until well mixed.
- Place 1 heaped teaspoon of pork filling onto each wonton skin. Moisten edges with water and fold edges over to form a half circle shape. Press down the edges slightly to seal in the filling. You can make a triangle shape if you are using square wrappers. (Some people may also choose to use a little dumpling press).
- Set dumplings aside on a baking paper lined surface until ready to cook.
- Heat 2 tsp oil in a non stick pan over medium high heat. Add dumplings, pressing down firmly to flatten the base onto the pan. Cook around 8 to 10 per batch.
- When the base is golden brown (check them), add 1/2 cup of water into the pan. Put a lid straight onto the pan and leave the dumplings to steam for approx 5-7 minutes.
- Remove the pan lid – most of the water should be evaporated and the dumplings should be cooked through. Leave the pan on the stove until the base dries and the underside of the dumplings are crisp again.

Dumpling Dipping Sauce

Mix all the ingredients together and drizzle over dumplings to serve or in a bowl for guests to dip their own dumplings.