

POTSTICKERS

These are delicious and versatile little goodies! They are great as an appetizer, either plain or with dipping sauces. I also enjoy putting them in soup as an extra plus. The biggest problem with these is that you will want to eat them all up as they come out of the pan! This recipe is easy to make, but can be labor intensive during construction. Find a friend and take your time!

INGREDIENTS:

1/2 pound ground Pork or finely chopped raw Shrimp
1/4 Cup finely chopped Green Onions
2 Tablespoons finely chopped Red Bell Pepper
1 Egg, lightly beaten
2 teaspoons Ketchup
1 teaspoon Yellow Mustard
2 teaspoons Worcestershire Sauce
1 teaspoon Brown Sugar
3/4 teaspoon Kosher Salt
1/2 teaspoon ground Black Pepper
1/2 teaspoon Cayenne Pepper

35 to 40 small Wonton Wrappers
Water, for sealing Wontons
3 to 4 Tablespoons Vegetable Oil, for frying
1 1/3 Cups Chicken Stock, divided

DIRECTIONS:

Preheat oven to 200 degrees.

Combine the first 11 ingredients in a medium mixing bowl and set aside.

To form the dumplings, remove 1 wonton wrapper from the package, covering the others with a damp towel. Brush 2 of the edges of the wrapper lightly with water. Place 1/2 rounded teaspoon of the pork mixture in the center of the wrapper. Fold over to make a triangle, get as much air out as you can, and seal edges. Set on sheet pan and cover with a damp cloth. Repeat procedure until all of the filling is gone.

Heat a 12 inch sauté pan over medium heat. Brush with vegetable oil once hot. Add 8 to 10 potstickers at a time to the pan and cook for 2 minutes without touching. Once the 2 minutes are up, gently add 1/3 cup chicken stock to the pan, cover, and turn the heat down to low and cook for another 2 minutes. Remove wontons to a heatproof platter and place in warm oven. Clean the pan in between batches by pouring in water and allowing the pan to deglaze. If you are using a non-stick pan,

you can simply wipe it out with a paper towel. Repeat until all wontons are cooked, and serve immediately.

If you want to freeze wontons for later use, place wontons on a cookie sheet and put in freezer for an hour or until firm. Place in zip lock bag and freeze.

OPTIONAL DIPPING SAUCE:

¼ Cup Soy Sauce

2 Tablespoons Honey

2 teaspoons minced peeled fresh Ginger

½ teaspoon Sesame Oil

¼ teaspoon Red Pepper Flakes

1 teaspoon toasted Sesame Seeds

Whisk the first 5 ingredients in a small bowl, cover, and chill. Just before serving, add sesame seeds.