

Pot Stickers

1/2 lb ground pork
1/2 lb shrimp, shelled, deveined and chopped
6 cups napa cabbage, finely chopped
4 green onions, finely sliced
3 tablespoons fresh ginger, grated
2 tablespoons garlic, grated
3 tablespoons soy sauce
3 teaspoons sesame oil plus some more for cooking
4 tablespoons cornstarch
2 packages pot sticker wrappers



- ✚ Mix all ingredients together, except for the wrappers (I like to let the meat mixture sit in the fridge at least for an hour, so all the spices can mix together really well)
- ✚ Spoon approximately 1 teaspoon of meat mixture in the middle of a wrapper, wet the edges all the way around and seal them (youtube has great clips that can teach you step by step on how to seal them the traditional way)
- ✚ Pour some water in the frying pan (I used stainless steel and non-stick, both work just fine), add a tablespoon of oil and place your pot stickers. They should be covered with water half way, if not, add more water to the pan. Cover with the tight lid and let them cook for about 5 minutes or until all the water evaporates. Drizzle some sesame oil over the pot stickers and let the bottoms brown, 2-3 minutes.
- ✚ Serve right away with or without sauce

Sauce

1/2 cup soy sauce
1/3 cup vinegar
1 tablespoon sesame oil
Hot chili oil to your taste

- ✚ Mix all ingredients and serve with your pot stickers

