

Pork Potstickers - from scratch

February 20th, 2023

This recipe serves: 10

Prep Time: 01:45

Cook Time: 00:15

Potstickers or Chinese dumplings are typically available in the freezer section at your local grocer, or you can easily make them, from scratch, in your own kitchen. Potstickers can include any meat, or only vegetables. This recipe used ground pork to provide a tasty dish that can accompany any bowl of noodles, or stand on its own as a main dish. This recipe will yield enough filling for about 50 Potstickers.

Ingredients:

The Potstickers

- 1 lb Ground Pork
- 1 Tablespoon Sesame Oil
- 1 bunch Green Onions, green tops only, chopped
- 2 Garlic Cloves, minced or 1/2 Teaspoon Garlic Powder
- 3 Tablespoons Tamari
- 1 Tablespoon Garlic Srirachi Paste (optional)
- 1/2 Ounce Fresh Ginger, thinly sliced then well chopped
- 1.5 Ounce Cabbage, finely shredded
- 1 package Wonton Wrappers
- 1 Teaspoon Cornstarch
- 1/3 Cup Water

Dipping Sauce (per person)

- 2 Tablespoons Soy Sauce
- 1 Teaspoon Rice Wine Vinegar or White Vinegar
- 1 Teaspoon Fish Sauce
- 1 pinch White Sugar
- 1 Teaspoon Garlic Srirachi Paste (optional)

To Cook

- 1 Tablespoon Vegetable Oil
- 1/4 Cup Water

Directions:

The Potstickers

In a food processor or by hand, add the Pork, Sesame Oil, Green Onions, Garlic, Tamari, Srirachi, Ginger, and Cabbage.

Pulse or mix vigorously until smooth.

In a small bowl, mix the Cornstarch and Water.

Lay out a single Won Ton wrapper. Add about 3/4 Tablespoon of Meat mixture in the center of the Won Ton. DO NOT OVERFILL.

Paint the edges of the Won Ton Wrapper with the Water/Cornstarch mixture.

Fold the wrapper over diagonally, corner to corner.

Press and seal each edge of the Potsticker to ensure that the filling will not leak.

Create each of the remaining Potstickers the same way.

Dipping Sauce

In a small dipping bowl, mix the Soy Sauce, Vinegar, and Sugar until the Sugar is fully dissolved.

To Cook

Heat a large non-stick pan over medium heat. Add 1 Tablespoon of Oil.

Heat until the Oil begins to shimmer.

Arrange the Potstickers in the pan so that they are not touching.

Pan Fry the Potsickers for 1.5 minutes. They should brown on the bottom.

After 1.5 minutes, turn over each Potsticker, and cook for another 1.5 minutes.

Add 1/4 Cup of water to the pan and immediately cover with a lid.

Cook for another 4 to 5 minutes until the internal temperature of the Potsticker reaches 165°F.

Serve with Dipping Sauce.

Storing the Potstickers:

Refrigerate: Seal the uncooked Potstickers in an airtight container and refrigerate up to 5 days.

Freeze:

Arrange the uncooked Potsickers on a cookie sheet so that they are not touching, then freeze for about 6 or 8 hours. Move the Potstickers to an airtight container and keep frozen up to 6 months.