



Gyoza

Gyoza are pan-fried Japanese dumplings which make perfect starters or nibbles. Filled with a savory mixture of ground pork and Japanese flavors.

Recipes

- 12 ounces ground pork
- ¼ head cabbage, shredded
- 1 egg
- 2 spring onions, sliced
- 1 tablespoon soy sauce
- 2 teaspoons sake
- 2 teaspoons mirin
- 2 teaspoons minced fresh ginger root
- 40 gyoza wrappers, or as needed
- 2 tablespoons vegetable oil
- ½ cup water
- ¼ cup rice wine vinegar
- ¼ cup soy sauce

Steps:

1. Combine ground pork, cabbage, egg, spring onions, 1 tablespoon soy sauce, sake, mirin, and ginger in a large bowl; mix well.
2. Place approximately 1 to 2 teaspoons of the pork mixture in the center of each gyoza wrapper. Moisten your fingers with water and rub around the edges of each wrapper.
3. Heat vegetable oil in a large skillet over medium-high heat. Place as many gyoza in the skillet as fit in a single layer and fry until the bottom is browned, about 3 to 5 minutes.
4. Mix rice vinegar and soy sauce together for a dipping sauce and serve with the gyoza.