

# Mushi-Gyoza (Steamed Gyoza)

By ourlastsupper

Food52 Editors' Comments: WHO: Andra is a stay-at-home mom whose favorite food growing up was dumplings (no wonder these are so good!). WHAT: Simple steamed gyoza with just the right balance of heat, tang, and meatiness. HOW: Making your own dumplings might seem like a big undertaking, but armed with a package of gyoza wrappers and a few extra hands -- even tiny ones -- and you're having fun (and dumplings) in no time. WHY WE LOVE IT: Steamed and dunked in Andra's peppery soy dipping sauce, these didn't last 10 minutes at our photo shoot. Now, why would you buy the frozen kind?

This was my favorite food growing up. My mom learned to make these in Taiwan where they were called shu mai. When we moved to Hawaii they became gyoza and took on a new shape. I usually make these with pork but you can make them with half shrimp and half pork, or chicken and shrimp or any combination of small farm animals and seafood you like.

Makes Approximately 50 dumplings Filling :

- 1 pound ground pork
- 1 cup dried shitake mushrooms, rehydrated and chopped fine
- 1 tablespoon green onion, chopped fine
- 1 tablespoon ginger, grated
- 2 cloves garlic, crushed
- 2 teaspoons corn starch
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 tablespoon mirin
- 1 tablespoon soy sauce
- 3 tablespoons canola oil
- 1 tablespoon sesame oil
- 50 round gyoza wrappers

Dipping sauce:

- 3/4 cups soy sauce
- 1/3 cup vinegar
- 1 tablespoon sesame oil
- 2 Thai chili peppers, chopped with seeds

1. Mix all of the ingredients for the filling together. Refrigerate for one hour.
2. To assemble the gyoza, place 1 rounded teaspoon of filling in the center of the wrapper. Dip your index finger in water and wet the edge of the wrapper. Fold the wrapper in half and seal the edge. Starting from one end and working your way to the other end, pleat the gyoza about 4-5 times. Set gyoza on a sheet

pan lined with wax paper or a Silpat mat. At this point, the gyoza can be frozen. Make sure they are placed in the freezer so that none of the dumplings are touching each other. Once frozen, you can place them in a ziplock bag and pull them out when you are ready to steam them.

3. To steam the gyoza, place a wok filled about halfway with water over high heat and bring to a boil. Once boiling, lower the heat to simmer. Spray a bamboo steamer basket with non-stick cooking spray and fill each layer with the dumplings. Make sure that they are not touching and that the steam can circulate around each dumpling. Put the lid on the steamer basket and steam for 12-15 minutes. Steam frozen gyoza for 16-20 minutes.
4. Serve with the dipping sauce.