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Pork-and-Chive Pot Stickers

Prep: 20 minutes Total: 30 minutes

INGREDIENTS

Serves 4.

- 1/4 pound ground pork
- 1 tablespoon minced chives
- 1 1/2 teaspoons soy sauce
- 1 1/2 teaspoons dry sherry
- 1 teaspoon minced peeled fresh ginger
- 1/2 teaspoon sesame oil
- 1/2 teaspoon cornstarch
- 20 wonton wrappers (from a 12-ounce package)
- 1 tablespoon vegetable oil

[Soy-Ginger Dipping Sauce](#)

DIRECTIONS

1. In a bowl, combine pork, chives, soy sauce, sherry, ginger, sesame oil, cornstarch, and 1 tablespoon water.
2. Place a heaping teaspoon of pork mixture in center of a wonton wrapper. Lightly wet edge of wrapper, fold over, and press to seal. Repeat to form remaining dumplings (makes 20).
3. In two batches, cook dumplings in a large pot of boiling water until cooked through, 4 minutes; transfer to a plate with a slotted spoon. In a large nonstick pan, heat vegetable oil over medium-high. In two batches, cook until browned, about 1 1/2 minutes per side. Serve with dipping sauce.

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