**Potsticker Dough**

Method #1

2/3 lbs. all-purpose flour (about 2.4 cups)

1 cup hot water (about 115 degrees Fahrenheit)

2 tsp vegetable oil

Extra flour for kneading

Pour the hot water into the flour, stirring continuously with chopsticks, until the dough becomes stringy in appearance. Add the vegetable oil. Continue mixing until the dough comes together. Dump the dough onto a floured cutting board. Knead the dough until it becomes elastic. Let the dough rest for about 30 minutes in a lightly floured bowl before using it.

Cut 1-inch by 1-inch pieces for each potsticker.

Makes about 40 potstickers with 1/2 lb. filling

Hint: Freeze the filled and folded potstickers overnight before frying them.

Method #2

1 cup flour for every 1/3 cup hot water (mixed with 1/3 tsp salt)

Pour the hot salt water into the flour, stirring continuously with chopsticks, until the dough becomes stringy in appearance. Dump the dough onto a floured cutting board. Knead the dough for 5 minutes until it becomes elastic. Let the dough rest for about 30 minutes in a lightly floured covered bowl. Knead the dough for 3 minutes. Let the dough rest for 1 hour in a lightly floured covered bowl.

Cut 1-inch by 1-inch pieces for each potsticker.