## Tante Marie's Cooking School

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## Pot Stickers

1 small head or 4 cups napa cabbage, minced
1 tsp. salt
½ lb ground pork
1 cup garlic chives, minced (may substitute 1 cup minced leeks and
1 tablespoon of minced garlic)
¼ cup dried shiitake mushrooms, soaked in warm water for 30 minutes and minced

Filling seasoning
2 tablespoons light soy sauce
2 tablespoons sesame oil
2 1/2 tablespoons cornstarch
1 tablespoon rice wine
1 tablespoon ginger, minced
2 cloves garlic, minced
1/4 teaspoon ground white pepper

75 thin round wonton wrappers ½ cup vegetable oil for frying 2 cups chicken broth

In a large bowl, toss together the cabbage and salt and let sit for 30 minutes to leach out water from the cabbage. Use your hands to wring the cabbage of as much water as possible. Discard the water and place the cabbage into a clean bowl. Add the ground pork, garlic chives, dried shiitake and ingredients for the seasoning and mix vigorously to combine the ingredients well.

To make the pot stickers: Brush the edges of a wonton wrapper with water. Place a teaspoon of filling in the center of the skin and use your thumb and index finger of one hand to fold 4 to 5 pleats along the outer edge of the dumpling. With the other hand, press the 2 edges together to seal the dumpling. Place the finished dumplings on a lightly floured baking sheet. Repeat with the remaining filling.

To cook pot stickers: Heat a large non-stick pan over medium-high heat, in batches, add 1 tablespoon of oil and place 8 to 10 dumplings flat side down and in a single layer in the pan. Sear the dumplings until golden brown on one side, around 3 to 4 minutes, and then pour ¼ cup chicken stock into the pan. Cover the pan and let the dumplings steam until all the stock the stock evaporates, 4 to 5 minutes. Repeat the same steps with the remaining dumplings. Serve the hot dumplings with the Ginger-Soy dipping sauce.

Makes 70 to 75 pot stickers