

Potstickers

INGREDIENTS

- ¾ pound ground pork or other meat
- 1 cup minced cabbage
- 2 tablespoons minced ginger
- 1 tablespoons minced garlic
- 6 scallions, the white and green parts separated, both minced
- ½ cup plus 2 tablespoons good soy sauce
- 48 dumpling wrappers
- 1 egg, lightly beaten in a bowl
- 4 tablespoons peanut oil or vegetable oil, more or less
- ¼ cup rice vinegar or white vinegar

PREPARATION

1. Combine meat, cabbage, ginger, garlic, scallion whites and 2 tablespoons soy sauce in a bowl with 1/4 cup water. Lay a wrapper on a clean, dry surface, and using your finger or a brush, spread a bit of egg along half of its circumference. Place a rounded teaspoon of filling in center, fold over and seal by pinching edges together. (Do not overfill.) Place dumplings on a plate; if you want to wait a few hours before cooking, cover plate with plastic wrap and refrigerate. Or freeze, for up to two weeks.
2. To cook, put about 2 tablespoons oil in a large nonstick skillet and turn heat to medium-high. A minute later, add dumplings, one at a time; they can touch one another, but should still sit flat in one layer. Cook about 2 minutes, or until bottoms are lightly browned and most of the oil has been absorbed. Add 1/4 cup water per dozen dumplings to pan, and cover. Lower heat to medium, and let simmer about 3 minutes.
3. To make the dipping sauce, combine remaining soy sauce, green parts of scallions and vinegar.
4. Uncover dumplings, return heat to medium-high and cook another minute or two, until bottoms are dark brown and crisp and water evaporates. (Use more oil if necessary.) Serve hot, with sauce.

