



# Gyoza Lion Treats

NIBBLEDISH CONTRIBUTOR

## Ingredients

\* 1 lb of ground beef or pork \* 1/8lb of raw shrimp or fish (chopped) \* 1/2 cup of diced shittake mushrooms \* 3 tbsp of soy sauce \* 1/4 tsp of salt \* 1/4 tsp of sugar \* 1/2 tsp of corn starch \* 1/8 cup of shredded ginger \* 1/8 cup of minced green onions \* 2 dashes of pepper \* 2 dashes of garlic powder \* Gyoza Wrappers (can be purchased at any asian grocery store)

## Instructions

Came up with this recipe since it was really quick to make for a party of about 20 starving lion dance teenagers. =] Mix the filling ingredients together. Place a tbsp of filling into the center of a gyoza wrapper, moisten the sides with a little water and then fold in half. Press sides together to stick. Pour 3 tbsp of cooking oil into a frying pan or wok and fry gyoza for 1 min. Then, add 1/3 cup of water and simmer for 10-12 minutes. Mix 5 Tbsp of soy sauce and 5 tbsp of white vinegar together to create the dipping sauce. Garnish with 3 carrot flowers on the side to give it a nice presentation.