Potstickers

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 lb ground pork
- 1/2 lb ground turkey
- 4 oz silken tofu
- 2 TBS soy sauce
- 1 & 1/2 TBS grated ginger

- 1 & 1/2 TBS scallions
- 2 cloves garlic (finely minced)
- 1/2 tsp cayenne
- 1 package wonton skins

Instructions

Folding scalloped edges on gyoza is a skill that eludes me, even after repeated viewings of Yong Fook's how-to video. Luckily my lack of dexterity is no match for my love of potstickers!

1. Combine meats, tofu and seasonings in a bowl and mix thouroughy
2. Lay out as many wrappers as your work area will allow
3. Add a measured amount(I use a tablespoon) to the center of each wrapper
4. Moisten the edge of the wraps with water using your finger
5. Fold each corner up and press together
6. Twist wrapper corners in the same direction so that the filling is completely sealed and your dumpling looks like a large dough Hershey Kiss.
7. Repeat steps 2 through 6 until all of your filling is used
8. Preheat a small amount of canola oil in a nonstick skillet over medium heat

9. Place dumplings in hot pan a few at a time
10. Pan fry until a delicious brown crust is formed on the dumpling
11. Reduce heat to low and carefully add enough water to cover the bottom of pan
12. Cover pan and allow potstickers to steam for about five minutes
13. Cool and serve