



Chinese Pot Stickers

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 2,5 cups of wheat flour
- 1 cup of water

Filling:

- 350 grams of ground pork
- 3 tablespoon of soy sauce
- 2 scallions, minced
- 1 tablespoon of dried shrimp, soaked and minced
- 1,5 tablespoons shrimp water
- 1 teaspoon of sesame oil
- 1 tablespoons of oil
- 1/2 teaspoon grated fresh ginger
- 1 egg
- 1 clove garlic, minced
- 300 grams of Nappa cabbage, sliced

Instructions

1. Sift flour, add warm water and mix dough well, till it's uniformed and elastic.
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2. Let it rest 15 minutes.
 3. Soak dried shrimps in warm water about 20 minutes.
 4. Mix ground pork with soy sauce, dried shrimps, Nappa cabbage, egg, sesame oil, garlic, ginger and shrimp water.
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Cut or pull off walnut-size balls and roll each one out to the size of a 3-inch circle.

6. The edges of the dough should be thinner than the middle. Fill each round with approximately 1 teaspoon of meat filling. Pinch together in the shape of a half moon.
7. Heat oil in a skillet and put the pot stickers with the seam side up. Sauté over medium heat for 2 to 3 minutes. Do not allow them to burn. Add 1/2 cup water, cover, and steam for 15 minutes.
8. Serve immediately with vinegar, chili oil, soy sauce and cilantro.