

GYOZA (POTSTICKERS)

- Filling: ¾ lb. lean ground pork
 1 cup (about 4 leaves) finely chopped Napa cabbage
 1 (8 oz.) can of water chestnuts, finely chopped
 3 green onions, finely chopped
 1 tsp. grated fresh ginger root
 ½ tsp. crushed garlic
 1 Tbsp. sesame oil
 1 Tbsp. soy sauce
 ¼ tsp. salt
 dash of black pepper
- Wraps: 1 pkg. (12 oz.) AZUMAYA round wraps 60 per pkg.
- For cooking: 2 Tbsp. vegetable oil
 3 cups chicken broth
- Sauce: Soy sauce, sesame oil, red wine vinegar and chili oil

Combine all filling ingredients. Use 1 teaspoon filling for each dumpling. Follow folding directions.* Heat 2 tsp. oil in a wide non-stick skillet over low heat. Put one third of potstickers in pan and cook until bottoms are golden brown. Add 1 cup of chicken broth, Cover and simmer until tender, about 10 minutes. Uncover and cook until all liquid is absorbed. Remove with spatula and repeat with the remaining potstickers. Serve with soy sauce, sesame oil, red wine vinegar and chili oil for dipping.

*To fold gyoza:

1. Place filling in center of wrap.
2. Moisten edge of wrap; fold wrap in half over filling to form semi-circle.
3. Starting at one end, pinch curved edges closed with thumb and finger.
4. Turn potsticker seam side up; then set it down firmly to sit flat for cooking.

Recipe is a variation on Azumaya recipe
Recipe from: Cathy Nakamura/Nakayoshi Gakko

