

COOKING CLASSES FOR STUDENTS

PORK POTSTICKERS

WITH GARLIC-SOY DIPPING SAUCE

YIELD: 24 POTSTICKERS

For the Filling & Wrappers:

- 24 each round dumpling wrappers (Gyoza/Potsticker style)
- ½ lb ground pork
- 1 cup napa cabbage (very finely shredded)
- ½ cup scallions (finely chopped)
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1 teaspoon fresh ginger (grated)
- 1 each garlic clove (grated)
- ½ teaspoon salt
- Small bowl of water (for sealing wrappers)

For the Cooking Process:

- 2 tablespoon vegetable oil
- ½ cup water (for steaming)

For the Dipping Sauce:

- ¼ cup soy sauce
- 2 tablespoon rice vinegar
- 1 teaspoon pepper flakes
- ½ teaspoon sugar

Instructions:

Mix Filling:

1. Whisk Sauce: In a separate small bowl, students whisk together the soy sauce, vinegar, chili crisp, and sugar. Set aside.
2. Combine the raw ground meat, shredded cabbage, chives, soy sauce, sesame oil, ginger, garlic, and salt in a bowl. Mix vigorously in one direction until the mixture becomes sticky and paste-like.

Folding:

1. Hold the wrapper: Place one wrapper flat on your non-dominant palm.
2. Add the filling: Drop exactly one tablespoon of filling right into the dead center.
3. Moisten the rim: Dip one finger into your water bowl and trace it all the way around the outside edge of the circle like a clock.
4. Form the cradle: Bring your fingers together slightly so the wrapper folds upward into a loose "U" or "taco" shape, but do not let the top edges touch yet
5. The Center Pinch: Line up the absolute center of the front edge with the center of the back edge. Pinch just that one single point together tightly.
6. Make the Right Pleat: Move your thumb and index finger about a half-inch to the right of the center pinch. Take the front fabric, fold it over toward the center to create a small pleat (like a curtain fold), and press it firmly against the flat back.

The "Fry-Steam-Fry"

1. Heat 1 tablespoon of oil in a non-stick skillet over medium-high heat.
2. Place potstickers flat-side down and fry for 2 minutes until the bottoms are golden brown.
3. Steam: Pour ¼ cup of water directly into the pan and immediately cover with a lid. Let steam for 5 minutes until the water evaporates and the wrappers look translucent.
4. Crisp: Remove the lid and let them fry for 1 more minute to re-crisp the bottoms.

Plating & Tasting

1. Transfer the potstickers crispy-side up onto plates.
2. Dip into the homemade garlic-soy sauce and enjoy hot.

THE KITCHENS