

Pot Stickers Traditional

Jacob · 30/09/2024



Prep Time

6 hrs

Difficult

Medium

Servings

7 hrs 10 mins

Description

This traditional recipe is from the area of Northern China Wonton wrappers are stuffed with finely chopped vegetables and pork then fried and served with a spicy dipping sauce

Ingredients

- - ½ pound ground pork - ½ medium head cabbage
- finely chopped - 1 green onion
- finely chopped - 2 slices fresh ginger root
- finely chopped - 2 water chestnuts
- drained and finely chopped - 1 teaspoon salt - ½ teaspoon white sugar - 1 teaspoon sesame oil - 1 (14 ounce) package wonton wrappers - 5 tablespoons vegetable oil - ¾ cup water - 1 tablespoon chili oil - 1 tablespoon soy sauce - 1 teaspoon rice vinegar

Instructions

1. Crumble pork into a large
2. deep skillet. Cook over medium high heat until evenly brown. Drain and set aside. In a medium bowl
3. mix together the pork
4. cabbage
5. green onion
6. ginger
7. water chestnuts
8. salt
9. sugar and sesame oil. Chill in the refrigerator 6 to 8 hours
10. or overnight. Place a tablespoon of the pork mixture into each of the wonton wrappers. Fold the wrappers
11. and seal the edges with a moistened fork. In a large
12. deep skillet
13. heat 3 tablespoons vegetable oil over medium high heat. Place the pot stickers into the oil seam sides up. Heat 30 seconds to a minute. Pour water into the skillet. Gently boil 7 to 8 minutes
14. until oil and water begins to sizzle
15. then add remaining oil. When the bottoms begin to brown
16. remove pot stickers from heat. In a small serving bowl
17. mix together the chili oil
18. soy sauce
19. and vinegar
20. adjusting proportions to taste. Allrecipes Magazine