

Potstickers Chinese Dumplings

Jacob · 30/09/2024



Prep Time

1 hr 2 mins

Difficult

Medium

Servings

12

Description

An authentic potsticker recipe using ground beef and ground shrimp instead of the usual pork filling. You can fill the whole package of gyoza wrappers and have filling left over for next time around.

Ingredients

- - 1 pound raw shrimp
- peeled and deveined - 4 pounds ground beef - 1 tablespoon minced fresh ginger root - 1 shallot
- minced - 1 bunch green onions
- chopped - 3 leaves napa cabbage
- chopped - 2 tablespoons soy sauce - 1 teaspoon Asian (toasted) sesame oil - salt and white pepper to taste
- 1 pinch white sugar - 1 (10 ounce) package round gyoza/potsticker wrappers - vegetable oil - ¼ cup water

Instructions

1. Place the shrimp in the work bowl of a food processor
2. and process until the shrimp are finely ground. Set aside in a large bowl. Working in batches
3. process the ground beef to a fine grind
4. and set aside with the shrimp. Combine the shrimp and ground beef with ginger
5. shallot
6. green onions
7. napa cabbage
8. soy sauce
9. sesame oil
10. salt and pepper
11. and white sugar
12. and mix the ingredients until thoroughly combined. To fill the pot stickers
13. place a wrapper on a work surface in front of you
14. and place a scant teaspoon of filling in the center. With a wet finger
15. dampen the edges of the wrapper. Fold the dough into a half-moon shape
16. enclosing the filling
17. and press and seal to remove extra air and tightly seal the edges together. It's nice to fold several small pleats in the top half of the wrapper for a traditional look before you seal in the filling. Refrigerate the filled wrappers on a parchment-lined baking sheet while you finish filling and sealing the pot stickers. Heat the oil in a large nonstick skillet with a lid over medium heat. Place pot stickers into the hot oil
18. flat sides down
19. without crowding
20. and let fry until the bottoms are golden brown
21. 1 to 2 minutes. Turn the dumplings over
22. and pour the water over them. Cover the pan with a lid and let the dumplings steam until the water has nearly evaporated and the dumplings have begun to fry in oil again
23. 5 to 7 minutes. Uncover the skillet
24. and let the pot stickers cook until all the water is evaporated and the wrapper has shrunk down tightly onto the filling
25. another 2 to 3 minutes. LZakaria Cook's Note This recipe makes a large batch of filling
26. enough for several packages of dumpling wrappers. To freeze the filled
27. uncooked pot stickers
28. place them onto parchment-lined baking sheets. Make sure they are not touching
29. then let them freeze solid. Store in the freezer in resealable freezer bags. Editor's Note: Nutrition data for this recipe includes the full amount of filling. The actual amount consumed will vary.