



Pot stickers (Dim Sum) with Dipping Sauce

24 dumplings

prep time – 25 minutes

cook time – 10 minutes

Dipping Sauce

1 1/2 TBS. Soy Sauce

1 TBS. seasoned rice vinegar

1 TBS. chili-garlic sauce

1 tsp. sesame oil

Filling

1/4 lb. ground pork or chicken

2 oz. uncooked shrimp, shelled, deveined, and finely chopped

1 egg white

1 tsp. Cilantro minced

1/2 tsp. minced ginger

1/2 tsp. sugar

1/2 tsp. salt

dash black pepper

1/4 tsp. sesame oil

1 egg yolk (save for wrapping dumplings) gently beaten 24 pot sticker wrappers

corn starch for dusting baking sheet
To make the sauce; in a medium bowl, combine the soy sauce, vinegar, chili garlic sauce and sesame oil. Mix well and set aside.
To make the filling; in a large bowl combine the pork, shrimp, egg white, cilantro, ginger, sugar salt pepper and sesame oil. Stir until mixed thoroughly.
To make pot stickers; lay wrappers on a clean surface. Put a heaping teaspoon of filling in the center of each of the wrappers. Brush edges with beaten egg yolk, using your finger. Fold wrappers in half over the filling, pinching the edges together to form dumpling. Put the dumplings on baking sheet lightly dusted with corn starch. cover to keep from drying out with a clean towel. Repeat until all the dumplings have been formed.
Fill a large stock pot with water about 1/3 full. Place bamboo steamer on top of pan and cover with lid.

If you do not have a bamboo steamer place a vegetable steamer above water in stock pot.

Place dumplings spaced evenly on steamer. Do not overcrowd. Cover and bring to boil. Steam dumplings for approximately 15 minutes, depending on size. Remove from pan and tent to keep warm. continue steaming dumplings until all are done.

Serve warm with dipping sauce.