

# POT STICKERS, DOUGH & 2 DIPPING SAUCES

F EASY

Last Modified: 01/10/2013

PREP: 1 Hr 30 Min  
COOK: 1 Hr  
STOVETOP

APPETIZER

MAKES 8 To 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Recipe	Dough (Below)	
OR			
1	Package	Wonton Wrappers (About 64)	
1/4	Cup	Vegetable Oil	Divided
1	Cup	Chicken Stock (Swanson)	Divided
1	Large	Egg	Egg Wash
1	Tbsp	Water	Egg Wash

FILLING			
1/2	Pound	Small Shrimp (51 / 60 Count)	Chop Fine
1	Pound	Ground Pork	
2	Tbsp	Hoisin Sauce (Koon Chun)	
1/4	Cup	Chives	Fine Sliced
1/4	Cup	Yellow Onion	Fine Chop
1	Tbsp	Sesame Oil (La Tourengelle)	
2	Tbsp	Fresh Ginger (Peeled)	Minced
2	Tbsp	Corn Starch	
2	Cloves	Garlic	Minced

DOUGH (Makes 48 Dumplings)			
4	Cups	All Purpose Flour	
1/4	Tsp	Kosher Salt	
1	Large	Egg	
2	Tbsp	Vegetable Oil	
2	Cups	Hot Water	

DIPPING SAUCE #1			
1	Cup	Chinese Black Vinegar (Chinkiang)	
1/4	Cup	Rice Wine Vinegar (Marukan)	
2	Tbsp	Hoisin Sauce (Koon Chun)	
2	Tbsp	Lime Juice	
1	Tbsp	Chili Garlic Sauce (Huy Fong)	
6	Stalks	Green Onions (Greens & Whites)	Thin Sliced

DIPPING SAUCE #2			
4	Tbsp	Dark Soy Sauce (Lee Kum Kee)	
4	Tbsp	Light Brown Sugar	
2	Tbsp	Rice Wine Vinegar (Marukan)	
6	Stalks	Green Onions (Greens & Whites)	Thin Sliced

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PREPARATION	
<b>OPTION</b>	Instead of using this home-made Dough, you can substitute store-bought refrigerated Wonton (very thin) or Dumpling (thick) Wrappers. Not quite as tasty/tender as fresh, but a BUNCH quicker.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) 2 - Large Mixing Bowls.</li> <li>2) Small Mixing Bowl.</li> <li>3) Hand Rolling Dowel (See Picture).</li> <li>4) Medium Non-Stick Skillet.</li> <li>5) Large Stainless Steel Skillet &amp; Lid.</li> <li>6) Stainless Steel Dumpling Press.</li> </ol>
<b>PREP</b>	<p><b>DISH</b></p> <ol style="list-style-type: none"> <li>1) Beat the Egg with a tablespoon of cold water until there are no white streaks visible and set it aside.</li> <li>2) Preheat the oven to 200 degrees and place a serving platter inside.</li> </ol>
<b>PREP</b>	<p><b>FILLING</b></p> <ol style="list-style-type: none"> <li>1) Finely slice the Chives and set them aside.</li> <li>2) Finely chop the Yellow Onion and set it aside.</li> <li>3) Peel and mince the Ginger and add it on top of the Onions.</li> <li>4) Mince the Garlic and add it on top of the Onions.</li> <li>5) Rinse, peel, de-vein and pat the Shrimp dry with paper towels. Finely chop them and set them aside in damp paper towels.</li> </ol>
<b>PREP</b>	<p><b>DIPPING SAUCES #1&amp; #2</b></p> <ol style="list-style-type: none"> <li>1) Thinly slice the whole Green Onions and set them aside.</li> </ol>
<b>1</b>	<p><b>DOUGH:</b> In a large mixing bowl, combine all of the Dough ingredients. Hand knead until it forms a tight ball. Flatten the ball and seal it tightly with plastic wrap and set it aside for 1/2 hour. On a floured cutting board, roll the Dough by hand into several long, skinny logs, roughly 3/4 inch in diameter. Cut the log(s) into 3/4 inch long pieces. Roll each piece by using a small dowel by hand into a 3 inch round disc about 1/8 inch thick (ALL should end up being the same size so they finish cooking at the same time).</p>
<b>2</b>	<p><b>FILLING:</b> In a medium non-stick skillet over medium heat, add the Sesame Oil and heat it until shimmering. In order, lightly saute the Onion, Ginger and Garlic over medium heat until the Onions are transparent and the Garlic is fragrant.</p>
<b>3</b>	<p><b>FILLING:</b> In a large mixing bowl, mix the Pork and Shrimp together by hand. Add in the sauteed Onion mixture and mix well. Add in the Hoisin Sauce, Chives and sprinkle the top evenly with the Corn Starch - Mix together thoroughly until the Corn Starch disappears.</p>
<b>4</b>	<p><b>POT STICKERS:</b> Place the Dumpling Wrapper in the Dumpling Press (OR fill &amp; seal by hand). Brush the Egg Wash on the top outside edge of the Dumpling Round. Add a heaping tablespoon (+/-) of the filling in the center. Fold the Dumpling Press for a perfect sealed Pot Sticker.</p>
<b>5</b>	<p><b>POT STICKERS:</b> Add the Pot Stickers (NOT touching) to 1 tablespoon of hot oil in a large skillet (NOT non-stick) over medium high heat and fry them for 1 minute until golden brown on the bottom - do NOT turn or move the Dumplings. Lower the heat to low. Add 1/2 cup of Chicken Stock, cover and steam until the wrappers are translucent on top and most of the liquid has evaporated, about 15 minutes (do NOT look and allow the steam escape). Remove them from the skillet before they can re-stick.</p>
<b>6</b>	<p><b>POT STICKERS:</b> Drain, place them on the warm serving platter and keep them warm in a 200 degree oven while repeating Step #5 for any remaining Pot Stickers.</p>
<b>SERVE</b>	Serve while hot with either or both of the Dipping Sauces on the side.