



Gyoza (Japanese Dumplings)

Yield: about 50 dumplings

STUFFING INGREDIENTS:

1 Napa cabbage
(1 lb, finely diced)
1/2 tsp kosher salt
1 lb. ground pork
1" fresh ginger, finely minced
3 cloves garlic, minced
4 green onions, sliced

1 tsp soy sauce
Freshly ground pepper

DIPPING SAUCE:

1 part rice vinegar
1 part soy sauce
crushed red pepper flakes
sliced green onions

Filling Directions:

1. Finely dice cabbage, then place in a colander lined with cheese cloth. Sprinkle with salt, and let drain for about 15 minutes. Squeeze out any excess water from the cabbage.
2. Prepare ginger, garlic, and green onions. Take care to slice extra finely.
3. In a large mixing bowl, combine the ground pork, minced ginger, minced garlic, sliced green onions, soy sauce and freshly ground pepper.
4. Add the drained cabbage to the bowl and mix to combine. Continue stirring until mixture becomes sticky, resembling a texture similar to meatballs.

Assembly Directions:

1. Load a wrapper with a small spoonful of filling.
2. Dip a finger in cold water, and wipe around the edge of the wrapper covering half the circle. The water will help the wrapper seal together.
3. Fold the wrapper in half over the filling. Pinch dough together at the center point pressing firmly to seal.
4. Crimp and fold small pleats along the edges of one side. (see below)
5. Repeat the crimp and pleat folding technique down the other side.

Fry-Steam-Fry and enjoy immediately OR to store:

Freeze assembled gyoza in a single layer in a baking sheet lined with parchment paper. Place in the freezer for 30 minutes, then transfer to an air-tight zipper-sealing bag. Do not defrost, but cook directly from the frozen state allowing for a few extra minutes of steaming.

Fry-Steam-Fry Directions:

1. Heat 1 tbsp canola oil over medium heat in a nonstick fry-pan.
2. When oil is hot, place dumplings flat-side down and swirl in pan until the bottom turns light brown and crispy.
3. Add water to pan until 1/3 of the dumpling is covered. Turn heat to medium-high and cover with a lid. Steam until dumplings are cooked through (about 5-7 minutes if fresh and 6-10 minutes if frozen).
4. Once cooked through (simply cut into a dumpling to check it's cooked) remove lid and continue heating until water is evaporated.
5. Continue swirling dumplings around in the now dry pan until they are once again crisp on the bottom.
6. Serve with dipping sauce, and eat immediately!