

# Pot Sticker Dumplings (Jiaozi)

## China

### Ingredients:

20 pieces store bought dumpling skins

1 ½ Tbsp cooking oil

### Filling:

1 cup finely chopped cabbage

¼ cup wood ear mushrooms pre-soaked and finely chopped

1 spring onion finely chopped

½ tsp grated ginger

1 clove garlic crushed

½ Tbsp soy sauce

Dash or two of salt and pepper

### Prepare Filling

Heat ½ Tbsp oil in frypan and stir-fry all veggies until softened, about 4 min. Add Soy sauce, salt and pepper place in bowl and set aside.

### Filling Dumplings

Take one piece of dumpling skin at a time, keeping remaining pieces covered with damp tea towel, and place 1 tsp of filling in center of dough.

Wet the circumference (outside edge) of dough with your finger dipped in water and fold the dough over the filling. Pinch the edges together being careful not to leave any holes.

Cover with damp tea towel while you make the remainder.

**Cooking the Dumplings:**

Heat one Tbsp of oil in frypan over high heat. Arrange the dumplings in the pan and fry until the bottoms turn golden brown.

Add Water until it comes to  $\frac{3}{4}$  of the dumplings height Cover the pan and reduce heat once water is boiling. Periodically loosen dumplings from bottom of pan

Cook covered for 10 min. or until most of water has evaporated.

Dumpling skin should be al dente (firm to the bite)

Serve with dipping sauce.