

Pot Stickers Traditional

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Ingredients

1/2 pound ground pork
1/2 medium head cabbage, finely chopped
1 green onion, finely chopped
2 slices fresh ginger root
2 water chestnuts, drained and finely chopped
1 teaspoon salt
1/2 teaspoon white sugar
1 teaspoon sesame oil
1 (14 ounce) package wonton wrappers
5 tablespoons vegetable oil
3/4 cup water
1 tablespoon chili oil
1 teaspoon distilled white vinegar
1 tablespoon soy sauce

Directions

Crumble pork into a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside.

In a medium bowl, mix together the pork, cabbage, green onion, ginger, water chestnuts, salt, sugar and sesame oil. Chill in the refrigerator 6 to 8 hours, or overnight.

Place a tablespoon of the pork mixture into each of the wonton wrappers. Fold the wrappers, and seal the edges with a moistened fork.

In a large, deep skillet, heat 3 tablespoons vegetable oil over medium high heat. Place the pot stickers into the oil seam sides up. Stirring constantly, heat 30 seconds to a minute. Pour water into the skillet. Gently boil 7 to 8 minutes, until oil and water begins to sizzle, then add remaining oil. When the bottoms begin to brown, remove pot stickers from heat.

In a small serving bowl, mix together the chili oil, vinegar and soy sauce, adjusting proportions to taste.