

## HSIAO-CHING'S POTSTICKERS

MAKES ABOUT 40

\* DOUGH:

- \* 2 cups all-purpose flour
- \* 3/4 to 1 cup lukewarm water

\* FILLING:

- \* 2 cups ground pork
- \* 2 cups chopped Chinese cabbage (also called napa cabbage)
- \* 1 stalk green onion, finely chopped
- \* 1 teaspoon minced ginger
- \* 2 tablespoons soy sauce
- \* 1/4 teaspoon white pepper
- \* 1 teaspoon sesame oil
- \* Vegetable oil

For the dough: In a large mixing bowl, combine 2 cups flour with water. Start with 3/4 cup water. (You may need a touch more if the dough doesn't come together.) Mix well with a dough mixer or wooden spoon until it starts to come together. Then work with your hands to form the dough into a rough ball. If the dough is too wet, you can add a little more flour. The dough won't feel smooth at this point. Set the dough ball in a bowl, cover with a damp towel and let it rest while you make the filling.

For the filling: Combine the ground pork, Chinese cabbage, green onions, ginger, soy sauce, white pepper and sesame oil in a bowl. Combine thoroughly. (Clean hands are the ideal mixing tool.)

To form the dumplings: Knead the dough for several minutes until it feels smooth. Divide it into 4 sections. Roll each portion into a log about 5 inches long and 1/2-inch in diameter. Cut the log into 9 or 10 even pieces. Dust with flour as needed.

Roll each piece into a ball, then press it between your palms into a silver-dollar-size disk. With a Chinese rolling pin (available in Asian markets, or get a 3/4-inch wooden dowel from a hardware store), roll each disk into a flat circle about 3 inches in diameter. Don't worry about making a perfect circle.

Place a dollop of filling, about a teaspoonful or so, in the center of the wrapper. Fold the round so you get a half-moon shape and pinch shut. (See note.) The dough should be just sticky enough to seal without using water or egg. Repeat until you have used up all the dough or you run out of filling.

To cook: Heat an 8- to 10-inch non-stick skillet over medium-low to medium-high heat (you may have to adjust the heat according to your stove). Add about 3 tablespoons vegetable oil and swirl it around to coat the bottom. Place as many

dumplings in the skillet as will fit. Add 1/2 to 3/4 cup water to the pan, depending on the size of the pan. Cover immediately with a lid and do not remove or the steam will escape. Cook until bottoms are crisp and brown but not burned, about 7 to 9 minutes. The sizzling will subside as the water evaporates. Remove the pot stickers with a spatula. Serve with dipping sauce.

NOTE: The simplest way to seal the dumplings is to pinch the edges shut so that you have a flat seam. It will look like a turnover or a pierogi. If you are good at crimping, you can create a "pleated" edge.

#### SOY-GINGER DIPPING SAUCE MAKES ABOUT 1/2 CUP

- \* 1/3 cup soy sauce
- \* 2 tablespoon rice vinegar
- \* 1 tablespoon cilantro, chopped
- \* 1 tablespoons green onion, finely chopped
- \* 1 teaspoon grated fresh ginger (or minced)
- \* 1/4 teaspoon chili sauce, or to taste
- \* 1 clove garlic, smashed

Mix all ingredients in a small bowl. This will keep in a sealed container in the refrigerator for several days.