

Gyoza (Japanese Dumplings)

Serves: 8 to 10 (as an appetizer)

Ingredients:

- 1/2 pound ground pork (1 cup)
- 3/4 cup shredded Napa cabbage
- 1 green onion, diced
- 2 teaspoons minced fresh ginger
- 1 egg, lightly beaten
- 1 tablespoon light soy sauce
- 1/4 teaspoon hot chili oil, or to taste
- 1/4 teaspoon sesame oil
- 30 wonton wrappers, or as needed (sold in grocery stores)

Dipping Sauce:

- 1 1/2 tablespoons rice wine vinegar
- 1/2 cup of light soy sauce
- 1 teaspoon of minced fresh ginger
- 1 green onion, diced

Bring a pot of salted water to a boil. Blanch the shredded cabbage until it is tender but still crisp. Plunge into ice cold water, remove, and drain thoroughly.

In a medium bowl, combine the ground pork, cooked cabbage, green onion, minced ginger, egg, soy sauce, chili oil and sesame oil.

In a small bowl, whisk all dipping sauce ingredients together well and set aside.

On a large flat surface lay out several wonton wrappers in front of you.

Wet each of their edges with water. Place a teaspoon of filling in the middle of each wrapper. Fold the sides up to form a semicircle, and then pinch the edges well to seal. Continue with the rest of the wonton wrappers until the filling is gone. **Listen up:** Keep the finished dumplings on a piece of waxed paper so they don't stick to your prep surface and **remember** do not let the dumplings touch each other!

Meanwhile, bring a large pot of salted water to a boil. This will be the pot you cook your dumplings in.

Drop dumplings one at a time (carefully) into the boiling water. Cook for approximately 3-5 minutes. Stir a couple of times to keep the dumplings from sticking. Remove from boiling water one at a time with a slotted spoon, drain and then plate. Serve with dipping sauce.

This recipe has been modified by Paula A. Currie. The original recipe can be found on www.about.com