

Alden Gyoza (Dumplings)

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
Chinese cabbage	1 medium	finely shredded and minced
Shiitake mushrooms	1 pound	finely chopped
yellow onion	2 cups	minced
carrots	2 large	peeled, shredded and minced
garlic	2 TBLSP	minced
ginger	¼ cup	peeled and minced
Chinese Five Spice	1 tsp	
rice vinegar	1 tsp	
toasted sesame oil	2 tsp	
hot pepper flakes	¼ tsp	
salt	1 tsp	
soy sauce	1/3 cup	
rice vinegar	¼ cup	
toasted sesame oil	1 TBLSP	
hot chili oil	1 TBLSP	
sugar	½ tsp	

- In a large frying pan, heat 3 TBLSP of light cooking oil. Sauté the first set of ingredients from cabbage to carrots until the released water is mostly evaporated, about 15 minutes.
- Stir in the next set of ingredients from garlic to salt, and turn off the heat. Let the mixture cool.
- While the gyoza stuffing is cooling, make the dipping sauce. Whisk together the third set of ingredients from soy sauce to sugar.
- Use ready-made gyoza wrapper to form dumplings.
- Line a large cookie sheet with waxed paper.
- I use a small, elongated silicone spoon to scoop the dumpling mixture into the dumpling wrapper. Don't overstuff them.
- Dip your finger into a small dish of water, and wet the rim of half of the wrapper.
- Fold the wrapper over, and seal the edges using the flats of your fingers. Place each stuffed gyoza onto the waxed paper until all the stuffing is used.
- Bring a large pot of water to boil. My large soup pot can boil up to 40 dumplings at a time without them sticking together.
- Boil dumplings for 7 minutes, then remove them from the water using a large strainer-spoon. Shake off as much water as you can, or stage them into a colander before placing onto plates or bowls. Serve immediately with dipping sauce.