

Lan Gyoza (Dumplings)

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
raw ground turkey	1 pound	or chicken
green onion	1 cup	finely sliced (6 to 8 scallions)
garlic	4 large cloves	minced
ginger	2 TBLSP	peeled and minced
Chinese Five Spice	1 tsp	
hot toasted sesame oil	$\frac{3}{4}$ tsp	
Chinese chili flakes	$\frac{1}{8}$ tsp	
salt	$\frac{3}{4}$ tsp	
Gyoza wrappers	2 packages	
soy sauce	$\frac{1}{3}$ cup	
ponzu shoyu	$\frac{1}{4}$ cup	
black rice vinegar	$\frac{1}{4}$ cup	
rice vinegar	1 TBLSP	
toasted sesame oil	1 TBLSP	
hot toasted sesame oil	1 TBLSP + $\frac{1}{2}$ tsp	
sugar	$\frac{1}{2}$ tsp	
ginger	$\frac{1}{2}$ TBLSP	minced

- In a large bowl, mix ingredients from turkey to salt together until well combined. Take time to thoroughly mix.
- In a medium bowl, whisk together the second set of ingredients from soy sauce to ginger to make the dipping sauce.
- Line a large cookie sheet with waxed paper.
- I use a small, elongated silicone spoon to scoop the dumpling mixture into the dumpling wrapper, about a thumb's worth. Don't overstuff them.
- Dip your finger in a small dish of water, & wet the rim of half the wrapper.
- Fold the wrapper over, and seal the edges using the flats of your fingers. Place each stuffed gyoza onto the waxed paper, not touching each other.
- 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.
- Use the waxed paper as a vehicle for slowly pouring all the dumplings into the boiling water at once.
- 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.

NOTE: This recipe makes 34 dumplings, which is enough for 4 people if you also serve rice and bok choy as sides. It took me 15 minutes to make the stuffing & sauce, and 45 minutes to stuff the wrappers. You can freeze them for later, and later boil them from frozen for 8 minutes. If you can't find gyoza wrappers, which are round, you can buy won ton wrappers, and cut them into rounds using a cookie cutter that just fits into the square wrapper. This adds more time to the stuffing stage.