

Asian Style Dumplings Two Ways

Servings: approximately 50 dumplings

Ingredients

- ½ lb ground chicken, pork or even beef
- ½ of a 5 oz can water chestnuts – drained
- ½ of a 5 oz can bamboo shoots – drained
- ¼ cup green onions – chopped, separate and reserve the green tops for dipping sauces
- 1 – 2 cloves garlic – minced fine
- ½ tablespoon fresh ginger – minced fine
- ½ tablespoon sesame oil + 3 dashes for the sauces later
- 1 egg – beaten
- ½ teaspoon Victoria Gourmet Toasted Sesame Ginger seasoning
- ½ teaspoon Victoria Gourmet Sesame Teriyaki seasoning
- 1 tablespoon Oyster sauce
- 1 ea 16 oz package wonton wrappers
- napa or savoy cabbage
- 1 – 4 tablespoons oil
- ¼ - 1 cup water, broth or bone broth

Dipping Sauces

- 3 ea bowls with ½ cup soy sauce (I like gluten free)
- 1 – 2 tablespoons wasabi paste or powder
- 1 teaspoon Victoria Gourmet Toasted Sesame Ginger seasoning
- 1 teaspoon Victoria Gourmet Sesame Teriyaki seasoning

Directions

In a large bowl, mix all of the ingredients but the wonton wrappers and cabbage well.

Open the wonton wrapper package and lay several wontons out, but you need to keep the package wrapped in a zip-lock or regular plastic bag so they won't dry out. Dollop a teaspoon of the filling in the center of each wonton wrapper.

Dip your finger in water and lightly coat two of the four sides of the wrapper. Fold the wrapper in ½ and seal from the center out, to get as much air out of the dumpling as possible.

Set on a baking sheet lined with parchment. Repeat until all wrappers or filling are gone.

For steamed dumplings: line a bamboo steamer with a layer of cabbage. This adds flavor as well as assists in keeping the steamer clean. Place dumplings in the steamer so that they aren't touching. Once full, place the steamer over a pot of boiling water and steam until cooked through, approximately 20 minutes.

Remove to a serving platter and serve with dipping sauce(s)

For the pot stickers: In a large non-stick skillet, heat and add about 1 tablespoon oil. Add 10 – 12 prepared wontons and cook about 2 – 3 minutes, until golden brown. Add ¼ cup chosen liquid, cover skillet and cook another 1 – 3 minutes, until the liquid is evaporated.

Remove to a serving platter and repeat until all pot stickers are cooked.

If making a lot, preheat the oven to about 200° and have an oven safe dish handy. Place the pot stickers in the oven safe dish as they come off the stove and keep warm in the oven. After all pot stickers are cooked, plate and serve with the dipping sauces.

For the dipping sauces: In either 3 bowls or jars with lids, measure ½ cup soy sauce and add a few dashes (about ¼ teaspoon) sesame oil. In one, add 1 – 2 tablespoons wasabi paste or powder (add more if you like it hot). Shake or whisk until combined. In another, add 1 – 2 teaspoons Victoria Gourmet Toasted Sesame Ginger seasoning. Shake or whisk until combined. In the third vessel, add 1 – 2 teaspoons Victoria Gourmet Sesame Teriyaki seasoning. Shake or whisk until combined.

If you make the dipping sauces in advance, shake or whisk prior to serving. Sprinkle reserved green onion tops of each bowl and serve with either steamed dumplings or pot stickers or, even more fun, make both ways.

Note: the dumplings can be made a little ahead of time, say the night before or morning of the day you'll cook and serve, but anything more than that, they can become sticky and hard to work with, unless you lay them on a baking sheet in a single layer and freeze. Once frozen, place in a zip-lock bag and store in the freezer. Take out and prepare either way. If cooked while frozen, cooking times will need to be increased to cook through. Making pot stickers from frozen dumplings will cause the oil to splatter even more.

The dipping sauces can be made days in advance and I think are better if made 1 – 3 days prior to serving.

Now, I like to double the recipe and either make double the dumplings and freeze for future use or cook the leftover meat mixture make a couple lunch salads with the cooked meat mixture. It's delicious!