

Ingredients for Gyoza – the Japanese Pan fried Pot Stickers

by Shizuka Yamagishi Campagna

Servings: about 50 pieces

One pack of frozen round gyoza wrappers (available at Asian markets)

1 teaspoon of all purpose flour + 2 tablespoon of water

1 tablespoon of oil for frying

½ cup of hot water for frying each batch

Filling:

½ lb of ground pork

½ lb of ground beef, chicken or turkey

½ cup of Napa cabbage or lettuce, finely chopped

½ cup of green onion, finely chopped

1 to 2 cloves of garlic, finely chopped

1 cube of chicken bouillon, dissolved in 2 tablespoon of hot water

1 tablespoon of soy sauce

1 tablespoon of sesame oil

1 teaspoon of black pepper

Dash of salt to taste

¼ cup of cold water

Dipping sauce:

1 tablespoon soy sauce

1 tablespoon vinegar (rice or apple vinegar)

1/8 teaspoon Rayu – Japanese chili oil (optional)