

## Pot Stickers

### Ingredients

wonton wrappers  
1½ lbs ground pork (85% lean)  
1 tbsp minced fresh ginger root  
4 cloves garlic, minced  
2 tbsp thinly sliced scallions  
4 tbsp soy sauce  
3 tbsp sesame oil  
1 egg, beaten  
5 cups shredded Napa cabbage  
2-3 cups chicken stock  
olive or vegetable oil  
water

### Directions

Combine pork, ginger, soy sauce, scallions, sesame oil, egg, and cabbage. Place one heaping tsp of pork filling into wonton wrapper. Moisten the edges of the wrapper, fold in half to make a triangle. Pinch and roll the edges to seal in filling. Set aside on a lightly floured surface until ready to cook. In a large pan, heat a few tbsp of oil over medium heat. Place several pot stickers in pan to sear one side, packing them close but not touching. Once seared (1 min or less), add one cup chicken stock and one cup water and cover pan allowing pot stickers to steam. Cook until liquid is mostly absorbed.