



Potstickers

10 cloves garlic finely chopped
¼ cup fresh minced ginger
1 small can water chestnut, drained, rinsed and chopped.
2 cups finely chopped cabbage
2 lbs ground pork
½ cup Chinese rice wine
1 tbsp. corn starch
½ cup ketjap manis (Indonesian sweet soy sauce)
Mix all of the ingredients together. Set aside.
6 packets pot sticker skins.

Place one tablespoon of filling in the center of each pot sticker skin. Brush water on the outer rim of the wrapper. Fold over to form a half moon and crimp the perimeter to seal off the dumpling. Make a lot and freeze what you don't use that night.

Heat a large cast iron or heavy metal non-stick skillet that has a cover over high heat without the cover on it. Once it is very hot, add any olive, vegetable or peanut oil to cover the bottom of the pan. Place as many pot stickers as you can in the pan without them overlapping each other. Brown each side. Remove pan from heat, Add 2 cups of water to the pan. Return to high heat and cover. Let them boil for 10 minutes. Remove cover and cook until the remaining water evaporates. They are done, when the water is all gone and the pot stickers are getting a nice caramelized coating on them.