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**POTSTICKERS**

**YIELD: 6 SERVINGS**

**PREP TIME: 20 MINUTES**

**COOK TIME: 10 MINUTES**

**TOTAL TIME: 30 MINUTES**

*Homemade potstickers are easier to make than you think, and they taste 10000x better than the store-bought ones!*

**INGREDIENTS:**

* 1 pound ground pork
* 1 cup shredded green cabbage
* 3 ounces shiitake mushrooms, diced
* 2 cloves garlic, pressed
* 2 green onions, thinly sliced
* 1 tablespoon hoisin
* 1 tablespoon freshly grated ginger
* 2 teaspoons sesame oil
* 1 teaspoon Sriracha\*, or more, to taste
* 1/4 teaspoon white pepper
* 36 won ton wrappers
* 2 tablespoons vegetable oil Soy sauce, for serving

**DIRECTIONS:**

1. In a large bowl, combine pork, cabbage, mushrooms, garlic, green onions, hoisin, ginger, sesame oil, Sriracha and white pepper.
2. To assemble the dumplings, place wrappers on a work surface. Spoon 1 tablespoon of the pork mixture into the center of each wrapper. Using your finger, rub the edges of the wrappers with water. Fold the dough over the filling to create a half-moon shape, pinching the edges to seal.
3. Heat vegetable oil in a large skillet over medium heat. Add potstickers in a single layer and cook until golden and crisp, about 2-3 minutes per side.
4. Serve immediately with soy sauce, if desired.

*\*Sriracha is an Asian-style hot chili sauce and can be found in the Asian section of your local grocery store.*

*To freeze, place uncooked potstickers in a single layer on a baking sheet overnight. Transfer to freezer bags.*

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