

Pork and Cabbage Dumplings (Pot Stickers) from Cooks Illustrated

Filling

3 cups minced napa cabbage leaves (about ½ medium head)

¾ teaspoon table salt

¾ pound ground pork

4 minced scallions (about 6 tablespoons)

2 egg whites, lightly beaten

4 teaspoons soy sauce

1½ teaspoons minced or grated fresh ginger

1 medium garlic clove, minced or pressed through a garlic press (about 1 teaspoon)

1/8 teaspoon ground black pepper

Dumplings

24 Wonton wrappers

2 tablespoons vegetable oil

1 cup water, plus extra for brushing

1. For the filling: Toss cabbage with the salt in colander set over a bowl and let stand until cabbage begins to wilt, about 20 minutes. Press the cabbage gently with rubber spatula to squeeze out any excess moisture, then transfer to a medium bowl. Add the remaining filling ingredients and mix thoroughly to combine. Cover with plastic wrap and refrigerate until mixture is cold, at least 30 minutes or up to 24 hours.

2. For the dumplings: Working with 4 wrappers at a time (keep the remaining wrappers covered with plastic wrap), follow the photos below to fill, seal, and shape the dumplings using a generous 1 teaspoon of the chilled filling per dumpling. Transfer the dumplings to a baking sheet and repeat with the remaining wrappers and filling; you should have about 24 dumplings. (The dumplings can be wrapped tightly with plastic wrap and refrigerated for up to 1 day, or frozen for up to 1 month. Once frozen, the

dumplings can be transferred to a zipper-lock bag to save space in the freezer; do not thaw before cooking.)

3. Line a large plate with a double layer of paper towels; set aside. Brush 1 tablespoon of the oil over the bottom of a 12-inch nonstick skillet and arrange half of the dumplings in the skillet, with a flat side facing down (overlapping just slightly if necessary). Place the skillet over medium-high heat and cook the dumplings, without moving, until golden brown on the bottom, about 5 minutes.

4. Reduce the heat to low, add $\frac{1}{2}$ cup of the water, and cover immediately. Continue to cook, covered, until most of the water is absorbed and the wrappers are slightly translucent, about 10 minutes. Uncover the skillet, increase the heat to medium-high, and continue to cook, without stirring, until the dumpling bottoms are well browned and crisp, 3 to 4 minutes more. Slide the dumplings onto the paper towel-lined plate, browned side facing down, and let drain briefly. Transfer the dumplings to a serving platter and serve with scallion dipping sauce (see related recipe). Let the skillet cool until just warm, then wipe it clean with a wad of paper towels and repeat step 3 with the remaining dumplings, oil, and water.

Choosing the Right Wrap

Here's how to adjust filling amount and steaming time. Because the smaller wrappers yield more dumplings, you'll need to cook them in multiple batches.

Instructions for different size wrappers:

Round wonton ($3\frac{3}{4}$ inches diameter), fill with 1 rounded tablespoon, steam for 6 minutes

Square wonton ($3\frac{3}{8}$ inches square), fill with 2 rounded teaspoons, steam for 6 minutes

Rectangular wonton ($3\frac{3}{4}$ inches by $2\frac{3}{4}$ inches), fill with 1 rounded teaspoon, steam for 5 minutes

Note: To freeze, place filled, uncooked dumplings in the freezer in a single layer on a plate until frozen, then transfer to a storage bag. There's no need to thaw frozen dumplings; just proceed with the recipe. Makes 24 dumplings

Scallion Dipping Sauce

The sauce can be refrigerated overnight. Makes $\frac{3}{4}$ cup

$\frac{1}{4}$ cup soy sauce

2 tablespoons rice vinegar

2 tablespoons mirin

2 tablespoons water

1 teaspoon chili oil (optional)

$\frac{1}{2}$ teaspoon toasted sesame oil

1 medium scallion , white and green parts, minced

Combine all ingredients in bowl and serve.

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