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How to make the best potstickers

01/01/2018 Made dough exact to recipe. Dough came out really nice. Only addition I made was one egg to filling mixture after watching a lot of other videos. Filling was very tasty. I used a little less ginger because my boyfriend is sensitive to the ginger flavor. Will definitely make again. It was a fun group activity to fill and pinch dumplings 06/03/2018 It took a couple of times for me to get it right. The whole boiling thing, it never worked for me. So I read other recipes that said to fry it first and throw in a couple of TBLS of water and that was great. The flavor was really good though and I got rave reviews will make them again just a few changes 02/05/2018 A truly delicious recipe! Personally I would add less sesame oil next time but that's my taste preference. Be patient making your wrappers because it is time consuming if you're a novice like me. 01/14/2018 This recipe is the bomb. We like our pot stickers crispy so we deep fried them. For the ginger because three tablespoons is a lot I peeled it and tossed it in my mini food processor. Delish!! 01/01/2018 Easy to make with the handy dumpling maker we found at the local Asian supermarket. Very tasty but felt the filling needed a little salt and pepper and will make another batch! 05/05/2019 I've made these twice now and my family loves them. Time consuming (took me 2 1/2 hours from start to finish) but any from scratch are going to be. I put just a little less ginger. The sauce I added one small squeeze of sriracha. Everyone kept talking about how good the flavors were together. This recipe is a keeper 02/21/2019 I think this recipe is a bit bland as is. I've made it several times and finally found a modification I really like. I left out the cabbage, used 1 cup spring onion, 1/4 raw shrimp, and red pepper flakes. Very tasty! 01/03/2018 Turned out great (and with the added satisfaction of making at home)! I read the "very finely minced fresh ginger" to mean the smallest I could possibly cut it - which took way too long and ended up practically grated. 3 tablespoons of that size was a little too much ginger in the end. (I should've paid closer attention to the video.) I also had a good bit of filling left over but no big deal. I will definitely make this again. Thanks Chef John! 05/24/2019 I used ginger powder because didn't have ginger. I also cooked the pork with all the ingredients (beside the cabbage) already mixed in. Delicious! Make sure you cover them immediately to keep the steam inside the pan. 02/04/2019 Me and my fiance doubled this recipe because it doesn't say that it makes like 24 of them. We doubled the dough as well and yet there was a good portion extra filling, even though we filled them pretty full. Good recipe but we accidentally made like 48 because the yield wasn't given and there's too much filling. 1 of 26 Perfect Pot Stickers Yvonne Hampton 2 of 26 Perfect Pot Stickers Pat J 3 of 26 Perfect Pot Stickers Rachel Opie 4 of 26 Perfect Pot Stickers Callie Phythian 5 of 26 Perfect Pot Stickers palko16 6 of 26 Perfect Pot Stickers john listach 7 of 26 Perfect Pot Stickers LOLEE 8 of 26 Perfect Pot Stickers Yuko C 9 of 26 Perfect Pot Stickers rggoode 10 of 26 Perfect Pot Stickers Carmen 11 of 26 Perfect Pot Stickers Andrea Sivavajchaipong 12 of 26 Perfect Pot Stickers Amelia Head 13 of 26 Perfect Pot Stickers Sam 14 of 26 Perfect Pot Stickers Sally Compton 15 of 26 Perfect Pot Stickers john listach 16 of 26 Perfect Pot Stickers May Play 17 of 26 Perfect Pot Stickers Andrea Sivavajchaipong 18 of 26 Perfect Pot Stickers Callie Phythian 19 of 26 Perfect Pot Stickers Craig Musch 20 of 26 Perfect Pot Stickers kelly cat Jump to Recipe Print RecipeThis potstickers recipe is ground pork with mushrooms, cabbage and seasonings, all wrapped in tender dough and cooked until golden brown. A simple and easy way to make this Chinese food classic in the comfort of your own home. When I'm in the mood for Asian food, I whip up some of our favorites including homemade egg rolls, sweet and sour chicken and these amazingly delicious potstickers. My version is even better than what you'd get at a restaurant! What is a potsticker? Potstickers are dumplings that are traditionally filled with pork, cabbage and seasonings. The dumplings are folded into a crescent shape, then pan fried and steamed to create a crispy exterior and tender interior. These dumplings are often served as an appetizer with a dipping sauce. Why are they called potstickers? The legend goes that one day a chef was boiling dumplings, and he forgot about the pot on the stove. All of the water boiled off, and the dumplings were stuck to the bottom of the pot (hence the name potsticker). He served them anyways and they were a huge hit, and thus began the life of the potsticker. How do you make potstickers? This recipe starts with a mixture of ground pork, seasonings, green onions, cabbage and mushrooms. The ingredients are all combined to make the filling for the dumplings. Spoon the filling into dumpling wrappers, then the dumplings are folded. The final step is to cook the dumplings by searing the outsides, then adding a little water so that the filling can cook through. Tips for perfect dumplings Make sure to finely mince the ingredients for the filling. I use a mandoline to thinly shred the cabbage. This recipe works best with dumpling or gyoza wrappers, you can find them at most Asian markets and some large grocery stores. You can use wonton wrappers in a pinch, but the end result will not be quite the same as what you'd get at your local Chinese restaurant. Potstickers stay fresh in the fridge for up to 3 days. Reheat your dumplings in the oven to crisp the skins. You can also freeze cooked dumplings for up to 2 months. When you add the water to the pan to steam the potstickers, there will likely be a little residual oil in the pan which will splatter when the water is poured in. Stand back, wear oven mitts, and cover the pan as quickly as possible after the water is poured in. How to fold a potsticker The simplest way to fold a potsticker is to place the filling in the center of a wrapper, fold it up to make a half moon shape, then seal it shut. Traditionally, these dumplings are have decorative pleats along the top. You can pleat your potstickers by folding them into the half moon, keeping the top open, then using your fingers to firmly press the top of the wrapper together. Be careful not to overfill your dumplings or you won't have enough wrapper along the top to make the pleats. Recipe Variations This is a fairly traditional version of Chinese potstickers, but you can switch up the ingredients to customize it to your tastes. Protein: Try using ground chicken or ground turkey instead of the pork. Seasonings: You can add other seasonings to the mix such as chili garlic sauce, hoisin sauce, or rice vinegar. Vegetables: Swap out the cabbage and mushrooms for other veggies such as shredded carrots, kale or water chestnuts. Dipping Sauce I like to make a simple dipping sauce to serve with my dumplings. In a small bowl, whisk together 1/2 cup low sodium soy sauce, 1 teaspoon rice vinegar, 1 teaspoon sesame oil, 1 tablespoon + 1 teaspoon sugar, 1 tablespoon sliced green onions, 1/2 teaspoon sesame seeds and 1/4 teaspoon crushed red pepper flakes. In my opinion, these potstickers are even better than what you'd get at a restaurant. They're absolutely worth the effort! More Asian recipes you'll love Potstickers Video Print Pin This potstickers recipe is ground pork with mushrooms, cabbage and seasonings, all wrapped in tender dough and cooked until golden brown. A simple and easy way to make this Chinese food classic in the comfort of your own home. Course Appetizer Cuisine Asian Keyword potsticker recipe, potstickers Prep Time 30 minutes Cook Time 15 minutes Total Time 45 minutes Servings 8 Calories 297kcal Author Sara Welch 1 pound ground pork1/2 cup shiitake mushrooms finely minced1 cup shredded green cabbage1/4 cup green onions thinly sliced1 tablespoon soy sauce1 teaspoon toasted sesame oil1 teaspoon cornstarch1/2 teaspoon salt1/4 teaspoon pepper1/2 teaspoon minced ginger1 teaspoon minced garlic32 potsticker wrappers3 tablespoons vegetable oil Place the pork, mushrooms, cabbage, green onions, soy sauce, sesame oil, cornstarch, salt, pepper, ginger and garlic in a large bowl. Stir until thoroughly combined.Place one potsticker wrapper on a flat surface. Keep the remaining wrappers covered so that they don't dry out. Place a little under 2 teaspoons of the pork mixture onto the center of the wrapper. Brush the edges of the wrapper with water. Fold the wrapper over and hold it open in a half moon shape. Fold the top of the wrapper over to make pleats. See step-by-step photos in the post.Repeat the process with the remaining wrappers and filling.Heat 1 tablespoon of the oil in a large pan over medium-high heat. Place 6-8 potstickers in the oil with the flat side down. Cook for 2-3 minutes or until bottoms are browned.Add 1/4 cup of water to the pan then immediately cover the pan to steam the potstickers. Steam for 3 minutes, then uncover the pan and reduce the heat to medium. Cook for another 3-4 minutes until all of the water evaporates.Repeat the process another 2 times with the remaining oil and potstickers. Calories: 297kcal | Carbohydrates: 20g | Protein: 13g | Fat: 18g | Saturated Fat: 9g | Cholesterol: 44mg | Sodium: 478mg | Potassium: 259mg | Fiber: 1g | Sugar: 1g | Vitamin A: 40IU | Vitamin C: 4mg | Calcium: 28mg | Iron: 2mg how to make the best chicken potstickers. how to make perfect potstickers. how to make easy potstickers. how to cook perfect potstickers

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