

Pork Pot Stickers (Gyoza)

Adapted from Nancie McDermott's [Quick & Easy Chinese](#) (Chronicle, 2008)

This recipe isn't hard in the least, but it is a bit time-consuming. From personal experience I can guarantee it's not only much more fun but far quicker to enlist unpaid laborers who pay by living for free in your home.

Makes 40 to 45 dumplings

1 pound ground pork
1/4 cup thinly sliced scallion
1 tablespoon low-sodium soy sauce
1 tablespoon sesame oil
2 teaspoons minced fresh ginger
1 teaspoon salt
1/2 teaspoon sugar
1/4 cup thawed and chopped frozen spinach, squeezed dry
36 round gyoza wrappers
2 tablespoons vegetable oil
1/2 cup water

Combine first eight ingredients (pork through spinach) in a large bowl and stir to combine well.

Working with no more than two gyoza wrappers at a time (keep the rest covered so they don't dry out), lay the wrappers on a cutting board. Place a small ramekin of water close at hand.

Place 1 rounded teaspoon of pork filling in the center of each wrapper. Dip your index finger in water, then swirl it around the circumference of the wrapper. Fold in half, tucking the filling securely inside, and press the edges to seal. Make a few pleats if you're feeling fancy. Transfer to a baking sheet and keep covered with a tea towel while you prepare the remaining gyoza.

Continue until you've finished filling and folding the dumplings.

Heat a large nonstick skillet over medium-high heat. Swirl in oil. Lay twelve filled gyoza in the pan and allow the undersides to brown undisturbed for a few minutes. Scatter the cold water along the edges of the pan, cover tightly, and let gyoza steam for exactly seven minutes. Uncover, and continue cooking one to three minutes longer, or until water has mostly evaporated but before gyoza stick too firmly to the pan. Transfer to a large platter.

Continue pan-frying and steaming gyoza in this fashion until they're all cooked. Serve hot with dipping sauce of your choice.