

# Pork Potstickers



## Ingredients

1 lb / 0.5 kg lean ground pork  
½ cup / 125 mL grated carrot  
⅓ cup / 80 mL finely sliced green onion  
¼ cup / 50 mL oyster sauce  
1 tsp / 5 mL sesame oil  
1 tsp / 5 mL ground cumin  
1 Tbsp / 15 mL sodium-reduced soy sauce  
2 cloves garlic, minced  
2 tsp / 10 mL hot chili sauce  
1-16 oz / 454 g package round wonton wrappers  
½ cup / 125 mL water, plus more for steaming  
¼ cup / 50 mL canola oil  
½ cup / 125 mL EACH sodium-reduced soy sauce and mirin

## Directions

1. In medium bowl, combine ground pork with carrot, green onion, oyster sauce, sesame oil, cumin, soy sauce, garlic and chili sauce.
2. Arrange 10 wrappers on a clean work surface; lightly brush edges with water.
3. Place a heaping teaspoon of filling in centre and fold in half. Join ends together and press to seal.
4. In a large nonstick skillet, heat 1 tsp oil over medium-high heat. Arrange dumplings in a single layer.
5. Cook until bottoms are golden brown.
6. Add ¼ to ½ cup water; cover and steam 5-7 minutes. Uncover and continue to cook until water has evaporated, 2-4 minutes.
7. Repeat with remaining wrappers.
8. In small bowl, combine soy sauce and mirin
9. Arrange dumplings on a platter and drizzle with soy sauce-mirin mixture.

## **Additional Info**

- **Cut:** Ground pork
- **Prep Time (Minutes):** 35
- **Cook Time (Minutes):** 15
- **Number of Servings:** 40-60 potstickers