

Meat/Gyoza

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fingers and run around the outside of the wrapper before sealing, crimping. Place on sheet pan as you go.

- Heat (E) in a large flat-bottomed non-stick pan with a lid. Place gyoza in the pan, reduce heat to medium, and swirl around to make sure none are stuck and the oil is dispersed evenly. Let saute until bottoms of gyoza are brown.
- Add a small amount of water, perhaps 1/2C just to cover the lower part of the gyoza. Cover the pan and allow to cook until liquid has evaporated and gyoza are just starting to sizzle again. Remove from heat and serve with sweet soy sauce, mustard, and chili oil.

Servings: 6

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From the kitchen of David and Jennifer Deaven

- 3C Cole slaw mix, or shredded cabbage
- 1T salt
- 1/2# ground pork
- 1" ginger, minced
- 2c garlic, minced
- 1/2C garlic scapes, minced, or chives, green onions
- 1T soy sauce
- 2t sesame seed oil
- 2T corn starch
- D: 30 gyoza wrappers
- E: 1T canola oil
1. Coat (A) in mixing bowl, then place in strainer over sink and let drain for 5 minutes. Rinse and drain, then return to mixing bowl.
2. Add (B) to bowl and mix gently by hand, without separating fat from lean in ground pork.
3. spread (C) in shallow sheet pan. Fill (D) with small blobs of filling, using a small bowl of water to wet

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