

# Pork Dumplings

Makes 60 dumplings : ~2 hrs : recipe by Ivan Orkin and Chris Ying

## Ingredients:

### Dumplings:

- 2 cups green cabbage, very thinly sliced
- 4 tsp kosher salt
- 1 lb ground pork
- 1 tbsp plus 1 tsp minced ginger
- 1 tbslsp plus 1 tsp minced garlic
- 1 cup chopped garlic chives (I used chives & scallions and probably did ½ cup because I ran out)
- 1 tbsp soy sauce
- 1 tbsp hoisin sauce
- 1 tbsp toasted sesame oil
- arrowroot starch (or cornstarch), for sprinkling
- 60 gyoza wrappers (about 12 ounces)
- Neutral oil (such as avocado oil), for frying

### Dumpling Sauce

- 1 tsp sugar
- 1 tbsp hot water
- 2 tbsp soy sauce
- 1 tsp rice vinegar
- 1 tsp chili oil
- 1 tsp garlic (minced)
- 1 tsp toasted sesame seeds

- ½ tsp sesame oil
- 2 scallions, sliced (dark and light green parts only)

### **Instructions:**

Prep the dumplings & sauce:

- Finely chop the cabbage, then transfer it to a sieve set over a large bowl.
- Toss with 2 tsp of the salt and let sit for 20 minutes in the sink.
- **Meanwhile**, make the sauce: combine all ingredients in a small jar & shake until combined. Place in the fridge until it's time to eat.
- Gently press the cabbage to squeeze out as much water as you can.
- Combine the drained cabbage, pork, ginger, garlic, chives, soy sauce, sesame oil and the remaining 2 tsp salt in a large bowl and mix thoroughly just until everything is evenly distributed.

Fill the dumplings:

- Fill a small bowl with water and sprinkle a rimmed sheet pan or two with arrowroot starch or cornstarch to prevent the finished gyoza from sticking.
- **Here's where you want to employ some extra hands to help you:** For each dumpling, place the wrapper on the counter in front of you.
- Dip your finger into the water and run it along the perimeter of the wrapper.
- Then, add a dollop of filling (about ½ tbsp or as needed) into the center.
- Use the back of the spoon to smooch it lightly (it should fill about half the wrapper). You don't want the filling to run to the edges, but you want it to be dispersed throughout each dumpling.
- Pull up the edges of the dumpling and pinch closed (tightly) to create a seal.
- Then, crimp the edges together at one corner, proceeding around the dumpling, using your finger to push the dough into little pleats on one side and pressing them against the other side to seal it. (If you need more guidance, there are hundreds of gyoza-folding videos online.)
- Place the gyoza on the sheet pan as you finish them.

Cook the dumplings:

- To pan-fry the gyoza, you will need a lidded 10-inch nonstick pan or a well-seasoned carbon steel pan (but I used cast iron as usual).
  - Heat 1 tbsp neutral oil in the pan over medium heat (I kept it closer to medium low).
  - When the pan is evenly warmed through, add 10 to 15 gyoza, flat-side down, and cook until browned on the bottoms (2 to 3 minutes).
  - Add enough water to come just under a quarter of the way up the gyoza (about ½ cup, depending on how many gyoza you have in the pan)
  - Cover and let the water cook away until the pan is dry and the gyoza wrappers have softened completely, 3 to 4 minutes.
  - Remove the lid, increase the heat to medium-high, and let the gyoza crisp up on the bottoms for another minute or two, depending on how you like them.
  - Wipe the pan clean and \*cook the remaining gyoza.
  - Serve with dumpling sauce.
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**recipe notes:**

- Alternatively, uncooked gyoza can be frozen on a baking sheet in a single layer until firm and then stored in resealable plastic bags for a couple months. To cook frozen gyoza, add a second batch of water in step 4 after the first batch evaporates.)
- I'm an avid timer-setter for things like this, in regards to cooking the dumplings. Even though the timers are for 2-4 minutes, it's so easy to forget and burn the dumplings.

**what you learn:**

- Thankfulness for the process :)