

Chicken Potstickers

Ingredients:

1 Tbsp.	Canola oil, plus more for frying
½ cup	Scallions, chopped
1 Tbsp.	Ginger, fresh, peeled and minced
1 large	Garlic clove, minced
5 oz.	Shiitake mushrooms, chopped fine
1 lb.	Ground chicken
2 Tbsp.	Sherry wine or rice wine
2 tsp.	Cornstarch
½ cup	Water chestnuts, chopped fine
¼ cup	Cilantro, fresh, chopped
1 ½ Tbsp.	Soy sauce
1 ½ Tbsp.	Hoisin sauce or black bean sauce
1 tsp.	Chili paste
1 Tbsp.	Sesame oil
1	Egg white
2 pkg.	Wonton wrappers (bao bun dough can also be used)
	Soy sauce for dipping

Method of preparation:

1. In a large sauté pan, heat the canola oil with the scallions, ginger and garlic just until fragrant. Add the mushrooms and sauté until mushrooms release their moisture, about 5 minutes. Add the ground chicken and cook until the chicken is no longer pink. In a small bowl, whisk together the sherry wine and cornstarch then pour over the chicken and mix well. Remove from the heat and spread out on a baking sheet then place in the refrigerator to cool.
2. When the chicken mixture is cool enough, add it to a bowl along with the water chestnuts, cilantro, soy sauce, hoisin, chili paste, sesame oil and egg white. Mix thoroughly.
3. If using the wonton wrappers, place 1 rounded teaspoon of the filling in the center of each wrapper. Have a small cup of water nearby to dip your finger in. Dip your index finger in the water and trace the periphery of each wrapper then fold up opposite sides of the wonton, pinching all points at the top. Place potstickers on a pan lined with parchment paper as you finish each one; keep refrigerated until all potstickers are filled. If using the bao bun dough, roll out half-ounce portions of the dough in circles then add 1-2 teaspoons of filling in the center of each circle. Wrap dough up and pinch in the center to close, making a purse or pouch then turn over so the seam side is facing down.
4. From this point, potstickers can be fully steamed or fried then steamed, depending on cooking preference. To steam, place in a steamer for 7-9 minutes. To fry then steam,

heat a small sauté pan over medium-high heat then add 1 tablespoon of canola oil. Place potstickers in the pan and pan fry till the bottoms are golden brown in color and crispy, about 2 minutes. Pour 2-3 tablespoons of water into the pan and cover immediately; cook covered for 2 minutes then remove the cover and cook until the liquid almost evaporates, about 2-3 more minutes. If using bao bun dough, use the steaming method to cook. Serve while still warm.