

Pork and Shrimp Pot Stickers

Recipe Courtesy of Jake and Jazz Smollett

Ingredients:

2 pounds ground pork
4 green onion, minced
2 tablespoons toasted sesame oil
6 tablespoons low sodium soy sauce
2 teaspoons grated peeled fresh ginger
2 teaspoons granulated onion
2 teaspoons granulated garlic
½ teaspoon sea salt
30 wontons wrappers
Vegetable oil, for frying

Dipping Sauce

⅔ cup low-sodium soy sauce
½ cup rice vinegar
4 teaspoons crushed red pepper

Method:

1. Using your hands or a wooden spoon, in a large bowl mix together the pork, green onions, oil, soy sauce, ginger, granulated onion, granulated garlic, and salt until fully incorporated.
2. Lay out the wonton wrappers and spoon 1 tablespoon of the pork filling into the center of each square. Using your fingertip, lightly brush the edges with water. Fold the skins over the filling into triangles and use a fork to gently crimp the edges closed.
3. Line a plate with paper towels and set aside. Heat 2 inches of oil in a deep heavy-bottomed skillet over high heat until very hot. (Dip a corner of a pot sticker in the oil and if it sizzles, it's ready.)

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214



4. Working in batches so as not to overcrowd the pan, fry the pot stickers until crispy and golden brown, about 2 minutes per side. Remove the pot stickers to the lined plate.
5. Whisk together the soy sauce, vinegar, and crushed red pepper in a small bowl. Serve immediately with the sauce on the side.