

Pork & Bok Choy Filled Pot Stickers

INGREDIENTS

- 1 lb Ground Pork
 - 3 tsp Chopped Garlic
 - 1 tsp Finely Grated Ginger
 - 2 tsp Toasted Sesame Oil
 - 3 tsp Chinese Ground Bean Sauce (*located in aisle 3 in the Asian section at G&G Supermarket*)
 - 2 tsp Sugar
 - 1 tsp Salt
 - 1 tbsp Soy Sauce
 - 4 cups Chopped Bok Choy
 - 1 tbsp Corn Starch
 - 3 Eggs
 - 2 packs New Hong Kong pot sticker skins (*located in the refrigerated tofu case in Produce at G&G*)
- Approx. ½ cup vegetable or corn oil for pan frying

Mix ground pork together with garlic, ginger, sesame oil, bean sauce, sugar, salt, and soy sauce. Chop up Bok Choy and add to the meat mixture. Add corn starch and then 2 eggs to meat mixture. Mix it all together. Crack the last egg into a small bowl. Spoon approx. a tablespoon size amount in the center of the pot sticker skin. Dab the egg wash to the edge of half the side of the skin making a "C" around the meat mixture. Seal up the edges. Boil approx. 4 quarts of water. Add about 10 – 12 pot stickers to boiling water, then reduce heat and simmer on medium low for approx. 6-7 minutes until they float to the top and remain there simmering for approx. 2 minutes. Drain pot stickers. Cook up the rest of the pot stickers. Heat up a frying pan with approx. 2 tablespoons of vegetable or corn oil. Place the pot stickers, flat side down on the hot oil and fry pot stickers to a golden brown. Serve and enjoy.