



Wolf Induction Cooktop

Prawn Pot Stickers with Sesame Soy Dipping Sauce

Yield: 30-35 pot stickers

Ingredients:

Pot Stickers

- 1 tablespoon canola oil (plus 2 more tablespoons for cooking the pot stickers)
- 1 large onion
- 1 clove garlic, lightly crushed
- ¼ cup sherry wine
- 1 pound prawns medium sized, deveined and minced
- 1 egg white
- 1 tablespoon oyster sauce
- 1 tablespoon hoisin sauce
- 1 teaspoon sesame oil
- 2 tablespoon chopped Chinese chives
- 2 tablespoons chopped ginger root
- Salt and pepper to taste
- 1 pack fresh gyoza/ pot sticker wrappers
- Small bowl of water for assembly

Dipping Sauce

- 2 tablespoons soy sauce
- 1 teaspoon sesame oil
- 1 teaspoon rice wine vinegar
- 1 teaspoon siracha
- 1 teaspoon minced garlic
- 1 teaspoon minced ginger
- 1 teaspoon chopped cilantro

Directions:

1. For the dipping sauce; mix all the ingredients together in a small bowl and set aside.
2. Heat 1 tablespoon canola oil in a large saucepan over medium heat. Add the onion and cook until soft (5-8 minutes). Add garlic and cook until fragrant. Then add the sherry wine and cook until all



the wine has almost evaporated. At this point put the onion mixture in a medium sized mixing bowl and cool it back in the refrigerator.

3. Put ½ the prawns, a pinch of salt and one egg white into a food processor. Pulse at first to cut up the prawns. Then start the processor on medium speed until the prawns form a paste like consistency. Stop the processor at this point. Take the prawn mix out of the processor and put it into the bowl with the cooled onion mixture. Fold in the second half of the prawns, oyster sauce, hoisin sauce, chives, ginger root, salt and pepper. The pot stickers are ready to be assembled at this point.
4. For the pot stickers: Sprinkle a baking sheet with some cornstarch. Then place a wrapper in the palm of your hand. Place a heaping teaspoon of the filling in the middle of the pot sticker wrapper. Then dip your finger into the water bowl and brush around the rim. Fold in half so you have a half moon shape, pressing down to make sure the wrapper sticks together well. Pleat the edges of the pot sticker 4 times, pinching well to secure. Place the pot sticker on the prepared baking sheet until ready to cook. (You could make ahead to this point and freeze in an airtight container, then cook from frozen when desired)
5. Preheat a non-stick induction compatible sauté pan on the Wolf Induction Burner on high. Add 2 tablespoons of canola oil to the pan. Arrange the pot stickers standing up in the oil. Cook until the bottoms are golden brown.
6. Add ¼ cup of water to the pan and cover. Turn the burner down to medium and let the pot stickers cook for 3-5 minutes. Remove from the pan, serve and Enjoy!