**Note: Please freeze dumpling wrappers when you get home. Place in refrigerator the night before the Zoom Cooking Class (Thursday, 2/11 at 3PM) to thaw.**

**This is the recipe to make along with me on the Zoom Cooking Class. Other demo recipes will be coming to you via Zoom invite.**

**Turkey and Cabbage Potstickers**

**(Please have all your ingredients available.)**

**Yield: 24 potstickers**

**For the filling:**

1 1/2 cups finely chopped or finely shredded green cabbage (or finely shredded coleslaw mix)

8 oz. ground turkey

1/4 cup finely chopped scallions (2 scallions)

1 clove garlic, minced

1 egg, beaten

1 tsp. cornstarch

2 tsp. soy sauce

1/4 tsp. ground ginger or 1 tsp. minced fresh ginger

**For the wrappers:**

1/2 of a 16 oz. pkg. frozen round dumpling wrappers (about 24 wrappers), thawed overnight in refrigerator, if frozen

**To cook the dumplings:**

Vegetable oil, as needed

**For the Easy Dumpling Sauce:**

2 Tbsp. soy sauce

2 Tbsp. water

1 Tbsp. lemon juice

1 tsp. sugar

1/4 tsp. sesame oil (optional)

Few drops Sriracha or hot sauce (optional)

Chopped scallions (optional)

**Make the filling:**

In a medium bowl, combine all the ingredients. Stir until well mixed.

**Fill and shape the dumplings:**

Mix 1/3 cup water with 1 tsp. cornstarch in small bowl. This slurry is the “glue” to seal the dumplings.

Spoon 2 tsp. of the filling onto a dumpling wrapper. Moisten top edge with a little of the cornstarch slurry. Pinch at the center of the curved edge. Pleat toward the center on the right and left sides to create a rounded belly. You will be making 2 to 3 pleats on each side of the pinched center. This wider shape allows the dumplings to sit upright in the pan and form a flat surface for browning.

Repeat with the remaining wrappers and filling. As you work, arrange the filled dumplings in a single layer without touching on a plastic wrap or parchment paper lined cookie sheet that’s been dusted with a little flour, so they don’t stick together.

See this video for dumpling folding technique: <http://dumplingsisters.com/recipes/perfect-potsticker-dumplings-for-food-tube>

**Make the Easy Dumpling Sauce:**

Mix all ingredients in small bowl.

**Pan-fry the dumplings for potstickers:**

Heat 2 Tbsp. vegetable oil in a heavy-duty 10- or 12-inch skillet (nonstick is best) over medium-high heat until shimmering. Arrange half of the dumplings belly side down in concentric circles starting from the outer edge. Cook until golden brown on the bottom, 1 to 2 minutes. Pour in about 1/3 cup boiling water and immediately cover with the lid. Cook until all of the water has been absorbed, 2 to 3 minutes. Remove the lid, reduce the heat to medium, and continue cooking just until the dumplings are dry and crisp on the bottom, 1 to 2 minutes. Loosen the dumplings from the pan with a spatula then remove to a plate. Wipe out pan with paper towels in between batches. Add more oil to the pan and continue with remaining dumplings.

Serve with Easy Dumpling Sauce.

**Pork and Shrimp Dumplings**

**Yield: 48 dumplings**

**For the filling:**

2 cups finely chopped napa cabbage (8 oz.)

2 tsp. salt

12 oz. ground pork

6 oz. frozen shrimp, peeled, deveined and coarsely chopped (4 oz. shrimp meat)

1 tsp. cornstarch

1/2 cup thinly sliced scallions (3-4 scallions)

2 cloves garlic, minced

1 Tbsp. minced fresh ginger

2 Tbsp. Shaoxing (Chinese rice wine) or dry sherry

1 Tbsp. soy sauce

2 tsp. toasted Asian sesame oil

1 tsp. granulated sugar

1/4 tsp. freshly ground black pepper

**For the wrappers:**

1 pkg. (16 oz.) frozen round dumpling wrappers (about 4 dozen wrappers), thawed overnight in refrigerator if frozen **OR** Homemade Dumpling Dough, recipe follows

**To finish the dumplings:**

Vegetable oil, as needed (for pan-fried dumplings)

Salt, as needed (for boiled dumplings)

**For the Dipping Sauce:**

3 Tbsp. soy sauce

1 Tbsp. rice vinegar

1 Tbsp. water

2 tsp. granulated sugar

1 Tbsp. thinly sliced scallion

1 tsp. minced ginger

1/2 tsp. hot chile oil or toasted Asian sesame oil

**Make the filling:**

In a medium bowl, toss the cabbage with salt and set aside for 30 minutes to release moisture. Place cabbage mixture in a clean kitchen towel and wring out to extract as much liquid as possible.

In a large bowl, combine the cabbage with the pork, shrimp and cornstarch; mix well. Add scallions, garlic, ginger, Shaoxing, soy sauce, sesame oil, sugar, and pepper. Stir until well mixed. Refrigerate for at least 20 minutes.

**Fill and shape the dumplings:**

If using store-bought wrappers, mix 1/3 cup water with 1 tsp. cornstarch in small bowl. This slurry is the “glue” to seal the dumplings. If using homemade dumpling dough, this slurry is not necessary. The dough is sticky enough to seal the dumpling.

Spoon 1 to 2 tsp. of the filling onto a dumpling wrapper. Moisten top edge with a little of the cornstarch slurry. If you’re going to boil the dumplings, seal it by pressing along the curved edge to form a half-moon shape. If you’re planning to pan-fry the dumplings for potstickers, pinch at the center of the curved edge. Pleat toward the center on the right and left sides to create a rounded belly. You will be making 2 to 3 pleats on each side of the pinched center. This wider shape allows the dumplings to sit upright in the pan and form a flat surface for browning.

Repeat with the remaining wrappers and filling. As you work, arrange the filled dumplings in a single layer without touching on a plastic wrap or parchment paper lined cookie sheet that’s been dusted with a little flour, so they don’t stick together.

See this video for dumpling folding technique: <http://dumplingsisters.com/recipes/perfect-potsticker-dumplings-for-food-tube>

**Make the Dipping Sauce:**

Mix all ingredients in small bowl.

**To cook:** either boil the dumplings…

Bring a large (7- to 8-quart) pot of salted water to a boil. Working in 3 to 4 batches to avoid overcrowding, quickly add the dumplings one at a time, making sure they don’t stick to each other. Lower the heat to medium and continue to boil, gently stirring occasionally, until the dumplings float and are cooked through, 3 to 5 minutes. Remove with a slotted spoon and serve immediately with your choice of dipping sauce.

…or pan-fry the dumplings for potstickers

Heat 2 Tbsp. vegetable oil in a heavy-duty 10- or 12-inch skillet (nonstick is best) over medium-high heat until shimmering. Working quickly in 3 to 4 batches, arrange the dumplings belly side down in concentric circles starting from the outer edge. Cook until golden brown on the bottom, 1 to 2 minutes. Pour in about 1/3 cup boiling water and immediately cover with the lid. Cook until all of the water has been absorbed, 2 to 3 minutes. Remove the lid, reduce the heat to medium, and continue cooking just until the dumplings are dry and crisp on the bottom, 1 to 2 minutes. Loosen the dumplings from the pan with a spatula then remove to a plate. Wipe out pan with paper towels in between batches. Add more oil to the pan and continue with remaining batches of dumplings.

Serve dumplings with Dipping Sauce.

**Make Ahead Tips:**

The filling can be made up to 8 hours ahead and refrigerated.

Filled, shaped dumplings may be covered and refrigerated for up to 4 hours or frozen for up to three months. To freeze, arrange just-formed dumplings in a single layer on lightly floured baking sheets and freeze for at least 4 hours. Once they are frozen through, transfer the dumplings to freezer storage bags. The dumplings can be boiled or pan-fried directly from the freezer; simply increase the cooking time by 3 to 4 minutes.

**Assembly Tip:**

If you have helpers, set up an assembly line and roll out each wrapper, then pass it along to the next person to fill. If you’re filling all the dumplings yourself, it’s best to roll out several wrappers, and keep them covered with a kitchen towel as you fill them, to prevent them from drying out.

**Homemade Dumpling Dough**

4 cups all-purpose flour (18 ounces); plus more for kneading

1/2 tsp. salt

1 1/2 cups boiling hot water

Mix the flour and salt in a large bowl. Add the hot water and stir with a wooden spoon until crumbly. Knead dough in the bowl until all the flour is incorporated and dough forms a ball.

Transfer dough to lightly floured work surface. Knead the dough for 10 minutes to form a smooth, firm, elastic ball. The dough should not be sticky and should bounce back when pressed with a fingertip.

(Or, use a stand mixer to make the dough. Mix flour and salt on low speed. Add hot water and mix until incorporated. Increase speed to medium. Beat 5 to 6 minutes until dough pulls away from side of bowl and is smooth and firm.)

Divide dough in half with a bench knife and roll into two 6-inch logs. Sprinkle each log evenly with flour, cover with a clean kitchen towel, and let rest for at least 30 minutes at room temperature before rolling and filling.

Cut each log into 4 pieces, for a total of 8 pieces. Cover with a towel so they don’t dry out. Working with 1 piece at a time, roll into a long log, about 1 1/4-inch in diameter. Cut into 6 pieces. Roll each piece between palms of hands to make a smooth, round ball. Flatten ball then use a thin rolling pin to roll into a circle about 3 1/2-inches in diameter, with the outer edges thinner than the middle. Repeat with remaining log to make a total of 48 wrappers. Keep wrappers under a towel to prevent them from drying out. (Or, use a pasta dough roller to roll out the balls. Start with the 1st setting and continue running dough circle through the rollers, ending with the 5th setting. Turn dough circle 90 degrees with each successive roll so that it keeps its round shape.)

**Make Ahead Tip:**

The dough can be covered with plastic and refrigerated for up to 8 hours. If refrigerated, return to room temperature before rolling.

**Wontons**

**Yield: 60 wontons or about 10 servings**

Filling from Pork and Shrimp Dumplings recipe

1 pkg. (16 oz) square wonton wrappers (about 80 wrappers), thawed overnight in refrigerator if frozen

10 cups low-sodium chicken stock

3 thin slices ginger

Thinly sliced scallions

**Make the filling.**

**Fill and shape the wontons:**

Mix 1/3 cup water with 1 tsp. cornstarch in small bowl. Keep the wonton wrappers under a towel or plastic wrap to prevent them from drying out. Place about 1 tsp. filling on a wrapper. Moisten 2 of the adjacent edges with a little of the cornstarch slurry. Fold to form a triangle. Press the dough to seal and remove any air pockets.

Make a small indentation in the middle of the side that is not sealed. Moisten the right corner of the triangle. Gently fold the bottom of the triangle so that the indentation is in the middle. Press the left corner of the triangle over the right (the moistened corner) so that they adhere.

See this video for wonton folding technique: <https://steamykitchen.com/23790-pork-and-spinach-wontons-recipe-video.html>

Place wontons in a single layer without touching on a plastic wrap or parchment paper lined cookie sheet that’s been dusted with a little flour, so they don’t stick together. Repeat with the remaining wrappers and filling. (This makes enough filling for about 60 wontons. You may have about 20 leftover wrappers. Wrap tightly in plastic wrap and freeze to use another time.)

**To cook:** Bring a large pot of water to a boil. Bring chicken stock and ginger to a simmer in a separate pan. Place about 15 wontons in the boiling water. Return to a boil; reduce heat to low and simmer about 3 minutes or until filling is cooked through. Use a slotted spoon to transfer wontons to soup bowls. Pour about 1 cup broth into each bowl. Sprinkle with scallions and serve.

**Make Ahead Tips:**

The filling can be made up to 8 hours ahead and refrigerated.

Filled, shaped wontons may be covered and refrigerated for up to 4 hours or frozen for up to 3 months. To freeze, arrange just-formed wontons in a single layer on lightly floured baking sheets and freeze for at least 4 hours. Once they are frozen through, transfer the wontons to freezer storage bags. The wontons can be boiled directly from the freezer; simply increase the cooking time by 2 to 3 minutes.