

Harmonious Kitchen, LLC

～和で輪をはぐくむ。からだが好きほっこりごはん～

The same instructions also available at <http://harmonious.kitchen/menu/>

Gyoza (pot-stickers)



Ingredients

- Goza dumplings 10 pcs
- Vegetable oil 1 Tbs
- Water About 80mil (2.7oz)
- Sesame oil To taste

1. Heat a nonstick skillet for about 10 sec. Turn off the heat.
2. Put about 1 tablespoons oil in the skillet. **(Do not turn heat at this point.)**
3. Place the dumplings in the skillet one at a time. They can touch one another, but should still sit flat in one layer.
4. Add about 80mil water per 10 pcs and cover, and **turn heat to high for 4 minutes.**
5. Uncover after 4 minutes, and let water evaporate.
6. Bottoms should be brown and crisp. Add a little sesame oil (optional).
7. Cover with plate slightly smaller than the skillet. Flip the skillet.
8. Serve hot, with sauce (rice vinegar, hot sauce, soy sauce).

Note: Use nonstick skillet and vegetable oil, otherwise dumplings cannot be crisp.

Frozen Onigiri:

- Remove tape. Microwave using **“defrost mode”** for about 3 minutes. You can microwave several at a time.