

Gyoza

 <p>GROUND MEAT 1 part</p> <ul style="list-style-type: none">- PORK- BEEF- CHICKEN- TURKEY- FIRM TOFU- IMPOSSIBLE BURGER	 <p>MINCE VEGETABLES .5 part (optional)</p> <ul style="list-style-type: none">- CABBAGE- CARROTS- ONION- MUSHROOM- PEPPERS	 <p>SALT 1.5% (OF MEAT)</p> <p>USED TO ENSURE THE FILLING IS WELL SEASONED LIKE SAUSAGE.</p>	 <p>AROMATICS & SEASONINGS have fun</p> <ul style="list-style-type: none">- GINGER- GARLIC- HOT PEPPER- SOY SAUCE- VINEGARS- DRY SPICES
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Gyoza Components

- 1-2 lbs (450-900 g) of gyoza filling (using the equation above)*
- 1 pack (40-60 sheets) of Gyoza or dumpling wrappers
- Neutral oil & water, for cooking

Sauce Components

- 3 part soy sauce
- 1 part rice vinegar
- .5 part sesame or chili oil (optional)
- Minced scallion (optional)

*If you want to follow an exact recipe, here's an example.

Instructions

- Make filling & sauce: Knead all filling ingredients until well combined and sticky. Mix sauce ingredients in a container and set aside.

- Fill the gyoza: Place a small spoonful of filling in the center of the wrapper. Dampen the edge of the wrapper with water. Pinch the wrapper together in one spot, at the center. Make 3-4 pleats on the right and left sides of the centerfold, pressing each pleat firmly against the back of the wrapper. Push out any air and sealing as you go.
 - Freeze extras: Any gyoza that you won't cook right away can be frozen by freezing on a baking sheet for 30-60 minutes and then transferring to a freezer-safe container or gallon bag.
 - Cook & serve: The gyoza can be cooked right away or straight from the freezer w/o defrosting. Add a small drizzle of oil to a medium-hot pan. Sear a batch of gyoza until browned on the flat bottom side, then add a few spoonfuls of water. Cover and steam for 4 minutes (6 mins if previously frozen) until cooked through. Serve warm with sauce.
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