

Çin Mant's? (Potstickers)

Authentic Chinese potstickers with crispy bottoms and tender tops. Easy homemade recipe with step-by-step instructions for perfect dumplings.

60	20	80	8	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Çin Mant's? (Potstickers)

Malzemeler

- 2 cup flour
- 3 tbsp water
- 2 tbsp vinegar
- 1 tsp soy sauce
- 1 cup cabbage
- 2 clove garlic
- 1 tbsp wine
- 1 tbsp roasted sesame oil
- 1 cup olive oil
- 1 tsp granulated sugar
- 3 tbsp fresh root ginger
- 1 tsp salt
- 1 tsp black pepper

Yapılı???

- Prepare the filling**

Combine 1 pound ground pork, 2 cups finely chopped cabbage, 2 minced garlic cloves, 1 tablespoon grated fresh ginger, 1 tablespoon soy sauce, 1 tablespoon sesame oil, 1 teaspoon salt, and 1 teaspoon ground white pepper in a large bowl. Mix thoroughly with your hands until the mixture holds together when squeezed, about 2-3 minutes.
- Let the filling rest at room temperature for 15 minutes to allow the cabbage to release moisture and flavors to meld.
- Assemble the potstickers**

Place 1 wonton wrapper in your palm and add 1 tablespoon of filling to the center. Lightly brush the edges with water using your finger.
- Fold the wrapper in half to form a half-moon shape, then create 5-6 small pleats along one edge while pressing the edges together to seal completely. The potsticker should have a flat bottom to stand upright.
- Place each assembled potsticker on a lightly floured surface or parchment paper. Repeat until all filling is used, keeping finished potstickers covered with a damp towel.
- Cook the potstickers**

Heat 2 tablespoons vegetable oil in a large non-stick or cast iron skillet over medium-high heat until the oil shimmers, about 1-2 minutes.

- 7 Place 8-10 potstickers flat-side down in the pan without overcrowding. Cook undisturbed for 3-4 minutes until the bottoms are golden brown and crispy.
- 8 Carefully pour 3 tablespoons water around the edges of the pan, avoiding the potstickers directly. Immediately cover with a tight-fitting lid.
- 9 Steam for 3-4 minutes until the wrappers become translucent and the pork is cooked through to 160°F (71°C). Remove the lid and cook for another 30 seconds to evaporate remaining water.
- 10 Transfer cooked potstickers to a serving plate. Repeat the cooking process with remaining potstickers, adding more oil as needed between batches.
- 11 **Serve**
Serve immediately while hot with soy sauce, rice vinegar, or chili oil for dipping.

?puçlar?

Don't overfill the wrappers - about 1 tablespoon of filling is perfect. Too much filling will cause the wrappers to burst during cooking.

Keep unused wrappers covered with a damp towel to prevent them from drying out and cracking when folding.

Make sure your pan is properly preheated before adding the potstickers. The oil should shimmer but not smoke.

Don't move or shake the potstickers during the initial frying phase - let them develop that golden crust undisturbed.

When adding water for steaming, pour it around the edges of the pan, not directly on the dumplings, to avoid washing away the crispy bottom.

Test one potsticker first to check doneness - the wrapper should be translucent and the filling should be cooked through.

For extra flavor, add a few drops of sesame oil to the pan during the final minute of cooking.

Serve immediately while the contrast between crispy bottom and tender top is at its peak.