

CopyCat TGI Fridays Pot Stickers and Dipping Sauce

Ingredients

Flour to dust work surface

Salt for cooking water

2 tablespoons Oil for frying

Dough

2 1/2 cups Flour

1/2 teaspoon Salt

1 cup Hot Water

1 tablespoon Shortening or 1 tablespoon Oil

Filling

1 pound Ground Pork

2 tablespoons Soy Sauce

1 tablespoon Sesame Oil

1 teaspoon grated Ginger

1 pinch Sugar

Salt and freshly ground Black Pepper to taste

3 Green Onions chopped

1 Egg

1 tablespoon Cornstarch

One 8-ounce can Water Chestnuts finely chopped

1 clove Garlic minced

Dipping Sauce

1/2 cup Soy Sauce

1/4 cup White Vinegar

1 teaspoon Hot Chili Oil

1 Green Onion chopped

Directions

Dough:

In a large bowl, add flour, salt, hot water and shortening or 1 tablespoon oil. Mix into a smooth dough. Set aside and allow

dough to rest for 20 minutes, covered.

Filling:

Place all ingredients into another large bowl. Mix until well combined. Set aside.

Dipping Sauce:

Place all ingredients into a small bowl. Mix well. Set aside.

Assemble:

When dough has rested, turn out of bowl onto a floured work surface.

Roll the dough out to about 1/8-inch thick.

Use a biscuit cutter or a glass to cut out 3-inch circles.

Brush a little water over a circle.

Place about 2 teaspoons prepared filling in center.

Fold the circle in 1/2. Press to seal, making sure to squeeze out any air.

Stand the dumpling up on the folded side and press slightly so that they stand up nicely.

Repeat with all remaining dough circles.

Cook – Boil:

Place a pot of salted water over medium high heat and bring to a boil.

Add dumplings, a few at a time, do not crowd, and cook until cooked through, about 5 minutes. Remove from water and drain well.

Repeat with remaining dumplings. (NOTE – The dumplings may be frozen at this point for future use. Allow to thaw before frying.)

Cook – Fry:

Place about 2 tablespoons oil in a large skillet. Place over medium heat.

When oil is hot and shimmering, fry the dumplings on one side only, until nicely browned.

Remove to a paper towel-covered plate to drain.

Serve with the dipping sauce.