

Pot Stickers with the Bosch Meat Grinder

Ingredients

Pot Stickers

- 1 lb Pork loin
- 3 Green onions
- 1 cup Shredded cabbage
- 2 Garlic cloves
- 1 tsp Ginger powder
- 1 Tbsp Sesame oil
- 1 Tbsp Rice wine
- 2 Tbsp Soy sauce
- 1 Package Dumpling wraps or wonton wrappers

Sauce

- 1/2 cup Soy sauce
- 1 Tbsp - chopped Green onion
- 1 Tbsp Chili garlic sauce
- 2 tsp Sesame oil
- 2 tsp Rice vinegar
- 1/2 tsp Ginger
- 1 - minced Garlic clove

Recipe Instructions

Pot Stickers:

Add cabbage, green onions, garlic along with meat to meat grinder. Process through the grinder. Place meat mixture in frying pan on medium heat. Cook until meat is done and vegetables are soft. Add garlic, ginger, sesame oil and soy sauce, let cool.

Place 1 Tbsp of meat mixture on center of dumpling wrapper. Fold the wrappers in half and seal with a little bit of water. Fry and steam pot stickers. Add 2 tbsp oil to a pan and cook on medium-high. Add 3/4 cup water and steam 6-8 mins. Once water evaporates, add 2 tbsp oil and cook for 1 min.

Sauce:

Combine sauce ingredients and mix well. Serve with pot stickers.

