

Potstickers

Learn to make authentic Chinese potstickers with crispy bottoms and tender tops. Includes filling recipe, folding techniques, and dipping sauce.

1h

PREP

20 min

COOK

1h 20min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Potstickers

Ingredients

- 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

Instructions

- 1 Prepare the filling**

Combine 1 pound ground pork, 1 cup finely chopped cabbage, 3 chopped scallions, 2 minced garlic cloves, 2 tablespoons soy sauce, 1 tablespoon sesame oil, 1 tablespoon rice wine, 1 teaspoon salt, and 1 teaspoon white pepper in a large bowl.
- 2** Mix the filling vigorously with your hands or a wooden spoon for 2-3 minutes until the mixture becomes sticky and cohesive.
- 3 Assemble the potstickers**

Place 1 tablespoon of filling in the center of each wonton wrapper. Brush the edges lightly with water using your finger.
- 4** Fold the wrapper in half to create a half-moon shape. Starting from one end, create 6-8 small pleats along the top edge while pressing firmly to seal the bottom edge flat.
- 5** Place assembled potstickers on a parchment-lined baking sheet and cover with a damp kitchen towel to prevent drying. Repeat until all filling is used.
- 6 Cook the potstickers**

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

- 7 Arrange 8-10 potstickers flat-side down in the pan without touching each other. Cook undisturbed for 3-4 minutes until the bottoms are golden brown and crispy.
- 8 Carefully pour 1/3 cup water into the pan and immediately cover with a tight-fitting lid. Steam for 4-5 minutes until the wrappers become translucent.
- 9 Remove the lid and continue cooking for 1-2 minutes until all water evaporates and the bottoms become crispy again.
- 10 Transfer cooked potstickers to a serving plate. Repeat cooking process with remaining potstickers, adding more oil as needed.
- 11 **Make dipping sauce and serve**
Mix 3 tablespoons soy sauce with 1 tablespoon Chinese black vinegar in a small bowl for dipping sauce.
- 12 Serve potstickers immediately while hot, crispy-side up, with the dipping sauce alongside.

Tips

Don't overfill the potstickers – use about 1 tablespoon of filling per wrapper to prevent bursting and ensure proper sealing.

Keep wonton wrappers covered with a damp towel while working to prevent them from drying out and cracking.

Test one potsticker first to check seasoning and adjust the filling mixture if needed before assembling the rest.

Use a heavy-bottomed pan or cast iron skillet for even heat distribution and better browning results.

Add water carefully when steaming – pour it around the edges of the pan rather than directly on the dumplings to avoid breaking them.

Don't lift the lid during steaming as this releases essential steam needed to cook the filling properly.

Let potstickers rest for 1-2 minutes after cooking before removing from the pan to ensure the bottoms are properly crisped.

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