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**TEST KITCHEN**



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## Shrimp Potstickers

MAKES 24 DUMPLINGS, 6 APPETIZER SERVINGS

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Makes 24 dumplings, 6 appetizer servings

*We prefer to use gyoza wrappers. You can substitute wonton wrappers, but the cooking time and recipe yield will vary. Potstickers are best served hot from the skillet; we recommend that you serve the first batch immediately, then cook the second batch. To freeze potstickers, place filled, uncooked dumplings in the freezer in a single layer on a plate until frozen, then transfer to a storage bag. There's no need to thaw frozen potstickers; just proceed with the recipe.*

- 3 cups minced napa cabbage leaves**
- $\frac{3}{4}$  teaspoon salt**
- 1 pound shrimp, peeled, deveined, tails removed, and pulsed ten times in food processor**
- 6 tablespoons minced scallions (4 medium scallions, white and green parts)**
- $\frac{1}{8}$  teaspoon pepper**
- 4 teaspoons soy sauce**
- $1\frac{1}{2}$  teaspoons grated fresh ginger**
- 1 garlic clove, minced**
- 1 egg, lightly beaten**
- 24 round gyoza wrappers**
- 4 teaspoons vegetable oil**

1. Toss cabbage and salt in colander and let drain for 20 minutes; press gently to squeeze out moisture. Combine drained cabbage, shrimp, scallions, pepper, soy sauce, ginger, garlic, and egg in large bowl. Cover bowl with plastic wrap and refrigerate until chilled, at least 30 minutes or up to 24 hours.

2. Working with 4 wrappers at a time (cover remaining wrappers with damp paper towel), place 1 tablespoon filling in center of each wrapper, brush edges with water, fold wrapper in half, and pinch dumpling closed, pressing out any air pockets. Place dumpling on 1 side and gently flatten bottom. Transfer to baking sheet and cover with clean, damp dish towel. Repeat with remaining wrappers and filling. (Filled dumplings can be refrigerated overnight in single layer on baking sheet wrapped tightly with plastic wrap.)

3. Line large plate with double layer of paper towels. Brush 2 teaspoons oil over bottom of 12-inch nonstick skillet. Arrange half of dumplings in skillet, flat side down, overlapping just slightly if necessary. Place skillet over medium-high heat and cook dumplings, without moving, until golden brown on bottom, about 5 minutes.

4. Reduce heat to low, add  $\frac{1}{2}$  cup water to skillet, and cover immediately. Cook, covered, until most of water is absorbed and wrappers are slightly translucent, about 10 minutes. Uncover skillet, increase heat to medium-high, and continue to cook, without stirring, until dumpling bottoms are well browned and crisp, 3 to 4 minutes more. Slide dumplings onto double layer paper towel-lined plate, browned side facing down, and let drain briefly. Transfer dumplings to serving platter and serve immediately with Soy-Ginger Dipping Sauce (see related recipe). Let skillet cool until just warm, then wipe out with paper towels and repeat steps 3 and 4 with remaining dumplings, oil, and water.