

Curried Pot Stickers



Army of Pot Stickers Adapted from [Real Vegetarian Thai](#) by Nancie McDermott.

3/4 c cooked mashed potatoes
3/4 c cooked mashed sweet potatoes
15-20 Ritz crackers, crumbled
2 green onions (scallions), finely chopped
1/3 c cilantro, finely chopped
1 egg
1 tsp soy sauce
1/2 tsp curry powder
1/4 tsp sugar
1/4 tsp salt

gyoza (or wonton) wrappers or dough
3-4 Tbsp vegetable oil for frying
1-2 c vegetable stock
water for fingertips

In a large bowl, mix together potatoes, cracker crumbs, onions, cilantro, egg and seasonings.

Place two teaspoons to one tablespoon of filling in the center of each wrapper and fold the dough in half, pleating the edges along one side.

Heat 1-2 Tbsp of vegetable oil in a large frying pan (preferably one with a snug-fitting lid) on medium-high heat. Arrange as many pot stickers as you can in the frying pan, and fry until bottoms

are golden (2-3 minutes). Add 1/4 cup vegetable stock and cover quickly and tightly. Cook until the water has boiled itself away (about 3 minutes). Repeat for remaining pot stickers.

I served this with [double soy sweet and sour sauce](#) and white rice. (Go there to see a picture of the cooked pot stickers.)

I can fit 11-12 dumplings in my frying pan, if I'm using wonton wrappers. This exact recipe made 42 dumplings for me.

[Daring Cooks](#) can reference the pot sticker challenge from June 2009 for more information on homemade gyoza dough, details on pleating and alternative cooking instructions.