## Socially Active, Virtually – Chop & Chat : Gyoza – Dumplings – Jiaozi – Pot-stickers

## Thursday, February 4, 11am-12pm

Instructor: Minori Ide, West Vancouver Community Centre, mide@westvancouver.ca

Workshop link: https://teams.microsoft.com/dl/launcher/launcher.html?url=%2F_%23%2Fl%2Fmeetup-join%2F19%3Ameeting_ZDg3ZjcyYzAtZmJmNC00NjI4LWJlMzAtNTQ3YTE3OTk3YTk0%40thread.v2%2F0%3Fcontext%3D%257b%2522Tid%2522%253a%252239ebe2a9-7019-4253-b6a4-6ce5a03ca358%2522%252c%2522Oid%2522%253a%252265cdfa31-b0c7-47e9-b18d-805e6fd2defe%2522%257d%26anon%3Dtrue&type=meetup-join&deeplinkId=caa6ffd6-85dc-4294-9355-d0408a087dd9&directDl=true&msLaunch=true&enableMobilePage=true&suppressPrompt=true

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We will prep (like chopping and mixing) together, or you can prep partially in advance to do the next steps together: It's up to you.

## Cooking tools you will need...

- Knife and a cutting board
- Bowls to mix: medium and small
- Measuring cup and measuring spoons
- Spoon
- Stove top range, to fry
- Frying pan, with oil

List of Ingredients:

- 1 pkg of gyoza or dumpling wrappers (round shaped), thawed if using frozen wrappers (or want to make your own? See this homemade wrapper recipe)
- 1 Tbsp vegetable oil and 1 teaspoon sesame oil, for frying
- ¼ cup water
- ¾ lb ground pork, or ground lamb or ground chicken, 340 g
- 5 oz cabbage, soft Asian cabbage or napa cabbage preferred, 2-3 leaves, 140g
- 2 green onion or nira (chinese chives),15g
- 2 shiitake mushrooms, dried ones
- 1 clove garlic, minced
- 1 inch ginger, 2.5 cm
- 1 tsp sake, or cooking wine or Shaoxing wine (You can skip if you don't consume alcohol)
- 1 tsp sesame oil
- 1 tsp soy sauce
- ¼ tsp kosher/sea salt
- freshly ground black pepper

**For Dipping Sauce:**

- 1 Tbsp, rice vinegar
- 1 Tbsp, soy sauce
- ⅛ tsp, la-yu (Japanese chili oil) or another kind of chili oil, optional