

Recipes courtesy of Bamboo Restaurant, North Kohala, Hawaii

Submitted by Janet Espersen

## Chicken Sate' Pot Stickers

Knowing most of our customers, this is probably the recipe you bought this book for... Enjoy!

### Filling

- 1 # ground chicken
- 2 T minced garlic
- 2 T minced fresh ginger
- 2 T minced shallots

Saute together until the chicken is thoroughly cooked. Drain off the excess fat and then mix the chicken together in a bowl with:

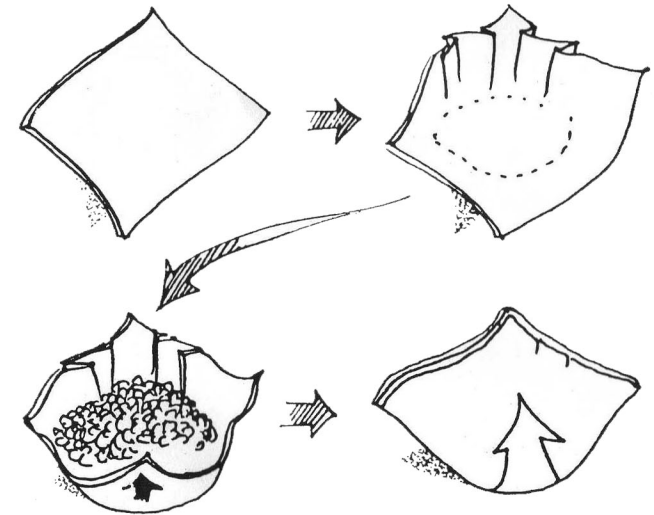
- 1 C chunky peanut butter
- 1/4 C brown sugar
- 2 T Thai hot chili paste
- 2 T chopped fresh basil
- 2 T chopped fresh cilantro

Chill the mixture, and then wrap in won ton wrappers. Bring the edges into a corner or simply fold into triangles, using a dab of water to "glue" the edges. Find the shape that is best for you! Steam the pot stickers for 8 - 10 minutes, until the wrappers are translucent, and serve with chili mint dipping sauce.

## Chili Mint Sauce

- 1 small bottle of Thai Sweet Chili Sauce
- 1/4 C rice wine vinegar
- 1/2 C sugar
- 1/4 C chopped cilantro
- 1/4 C fresh mint, chopped
- 1 t sesame oil

Puree ingredients in a food processor for one minute. Serve at room temperature



pot stickers