Goyza - Japanese Potstickers

Submitted by Jeanne Gregg

Ingredients

- 2 Napa cabbages
- 9 oz ground pork
- 1 tsp green onion, minced
- 2 Tbsp carrot, microplaned
- 1/4 tsp sugar
- 2 cloves garlic, finely minced
- 1 egg, lightly beaten
- 1 Tbsp soy sauce
- 1/4 tsp hot chili oil, or to taste
- 1/4 tsp sesame oil
- 2 Tbsp vegetable oil for frying, or as needed
- 30 Goyza wrappers

Directions

1. Sprinkle cabbage leaves with salt and let stand 10 minutes. Squeeze out water. Dice cabbage very fine to get about 4 cups loosely packed.
2. Combine ingredients (except oil for frying), and toss against side of a bowl several times to tenderize. Lay a wrapper in front of you and lightly wet the edges with water. Place a tsp of filling in the center, fold in the sides to form a semi-circle, then press edges together making pleats at the curved edge. Continue with the rest.
3. To cook, heat 1-2 Tbsp vegetable oil in a heavy frying pan over medium-high to high heat. Add 12-15 goyza and cook for 2 minutes, or until golden brown on the bottom. Add 1/2 cup of water to the pan. Cover and cook until the water is absorbed (5-7 minutes). Repeat with rest of goyza.
4. Serve with bottled Goyza Dipping Sauce.