



THAI POTSTICKERS

Trefethen

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POTSTICKER INGREDIENTS

- 2 small, whole green onions, minced
- 1 Tbsp finely-minced ginger
- 1 cup coarsely-chopped bean sprouts
- 1 cup coarsely-chopped sugar snap peas
- 1 lb ground pork
- 2 Tbsp oyster sauce
- 1 Tbsp rice wine or dry sherry
- 1 tsp Asian chile sauce (Sambal)
- 1 package wonton wrappers

SAUCE INGREDIENTS

- 1 Tbsp minced basil leaves
- 1 Tbsp chopped cilantro sprigs
- 1 small, whole green onion, minced
- 1/2 cup unsweetened coconut milk
- 1/4 cup rice wine or dry sherry
- 1 Tbsp oyster sauce
- 1 tsp Asian chile sauce (Sambal)
- 1/2 tsp curry powder
- 1/2 tsp sugar

PROCEDURE

1. In a large bowl, combine onions, ginger, bean sprouts, peas, pork, oyster sauce, rice wine, and chile sauce. Mix thoroughly.
2. In a small bowl, combine all sauce ingredients and mix well.
3. Place a dollop of the potsticker mixture in the center of a wrapper. Bring corners of wrappers up around the filling and encircle the dumpling “waist” with your index finger and thumb. Squeeze gently to secure wrapper and set potsticker aside. Repeat with all wrappers.
4. Place two sauté pans over high heat with cooking oil. Divide potstickers between pans and place bottom side down. Fry until golden. Turn potstickers with tongs and fry other side.
5. Pour half the sauce into each pan. Immediately cover pans, reduce heat to medium and steam potstickers until they are firm to the touch. Shake the pans so that the potstickers “capsize” and are coated with sauce.
6. Serve over rice with sriracha sauce. Enjoy!

TREFETHEN WINE PAIRING

Dry Riesling: *Aromas of orange blossom and jasmine are complemented by fresh notes of green apple and grapefruit. This bright, luscious wine evolves on the palate with flavors of stonefruit and Honeycrisp apple. The beautiful acidity and minerality provide an invigorating finish.*

*Adapted from “Hot Pasta” by Hugh Carpenter & Terri Sandison