

Chicken Pot Stickers

By Carrie Wong

1 1/2 pounds ground chicken
1/2 cup shredded green cabbage
1/3 cup chopped green onions (4 medium)
2 teaspoons chopped gingerroot
1 teaspoon sesame oil
1/4 teaspoon white pepper
1 small red bell pepper, finely chopped (1/2 cup)
1 egg white
1 package (10 ounces) round wonton skins
2 cups chicken broth
4 teaspoons soy sauce

1. Mix all ingredients except wonton skins, broth and soy sauce.

2. Brush each wonton skin with water. Place slightly less than 1 tablespoon chicken mixture on center of skin. Pinch 5 pleats along edge of half of circle. Fold circle in half over chicken mixture, pressing pleated edge to unpleated edge. Repeat with remaining skins and chicken mixture.

3. Place 3 T oil in a 12-inch skillet; heat over medium heat. Cook 12 pot stickers at a time in skillet about 3 minutes or until light brown; turn. Add 1/2 cup of the broth and 1 teaspoon of the soy sauce. Cover and cook 5 minutes. Uncover and cook about 1 minute longer or until liquid had evaporated. Repeat with remaining pot stickers, broth and soy sauce.

Makes approx 48