



PREMIER

Let's talk about hospitality
Locally sourced. Chef inspired.



RECIPE FOR: Pork Potsticker, Yuzu and Soy

Product / Item Description
½ lb ground pork
½ lb ground chicken
¼ cup carrot chopped fine
12 scallions white & green chopped fine
1 cup minced cabbage
2 tbl minced ginger
1 tbl minced garlic
1 cup soy
50 dumpling wrappers
1 egg lightly beaten
¼ rice wine vinegar

2 tbl yuzu
1 tsp sesame oil
6 scallions julienne on the bias
1 bunch cilantro leaves picked
3 serrano chiles

PROCEDURE:

1. Combine meat, cabbage, carrots, ginger, garlic, scallions white parts, 2 tablespoons soy sauce and $\frac{1}{4}$ cup of water, mix well
2. Lay a wrapper on a clean dry surface and using your finger or brush spread a bit of the egg along half of its circumference. Place a round teaspoon of filling in the center and fold over and seal pinching edges together
3. To cook, put about 2 tablespoons of oil in large non stick skillet and set on medium to high heat. After about two minutes add dumplings one at a time and sear until one side is brown, about 2 minutes, then add $\frac{1}{4}$ water, cover and steam 3-4 minutes
4. To make dipping sauce combine remaining soy, yuzu, rice vinegar, green part of scallions
5. To assemble put a littl sauce on the bottom of a shallow bowl, add dumplings or potstickers, garnish with sliced, serrano chile, julienned green onions and a cilantro leaf, drizzle with sesame oil to finish