

Lobster Potstickers

Yield: 30 potstickers

For the dipping sauce:

1/3 cup rice wine vinegar
2 tbsp soy sauce
2 tsp sriracha
1 tsp sesame oil
1 tsp chive, minced
1 tsp ginger, minced

For the filling:

1 pound lobster meat, cooked and coarsely chopped
1 tbsp chives, minced
2 tbsp shredded basil
2 tbsp rice wine vinegar
1 tbsp fresno peppers, minced
2 tsp ginger, minced
2 tsp sesame oil
Salt and black pepper, to taste
30 Gyoza wrappers
1 egg white
3 tbsp canola oil
2/3 cup water

Combine the dipping sauce ingredients in a small bowl; set aside.

Combine the fresno pepper and rice wine vinegar in small bowl and set aside for 45 minutes. In a separate bowl whip the egg white slightly with a fork, and reserve. Mix the lobster, chive, basil, ginger, and sesame oil in a separate bowl. When ready mix the fresno vinegar mixture with the lobster mixture and toss evenly. Season with salt and pepper.

To shape each potsticker, place 1 teaspoon of filling in center of a wrapper. Brush edges of wrapper with egg white; fold wrapper in half, crimping one side, to form a semicircle. Pinch edges together to seal. Cover potstickers with a moist towel to prevent drying.

Place a deep sauté pan over medium heat until hot. Add 1 to 1 1/2 tablespoons canola oil, swirling to coat sides. Add potstickers, half at a time, seam side up. Cook until bottoms are golden brown, 3 to 4 minutes. Add 1/3 cup water; reduce heat to low, cover and cook until liquid is absorbed, 4 to 5 minutes. Place potstickers, browned side up, on a serving plate; keep warm. Cook remaining potstickers with remaining oil and water.



Pairs well with the following beer styles:

IPA, Farmhouse Ale, Herb and Spice Wheat, Tripel



(savor)