**Gyoza**

Serves 4-5

**Gyoza Ingredients:**

150g ground pork

15ml soy sauce

1ml pepper

2.5ml sugar

1 egg, slightly beaten

5ml sesame oil

600ml finely chopped cabbage

* 1. green onion, finely chopped

5ml miso

24 gyoza wrappers

8ml vegetable oil

**Method:**

1. Mix all gyoza ingredients well.
2. Take a wrapper and wet the edge of one side. Place 5ml of pork mixture in center of wrapper and pleat the damp side of the wrapper only. Pinch both sides together to seal, repeat with remaining wrappers and pork mixture.
3. Cover bottom of large frying plan with water, bring to a boil. Add dumplings, in batches; reduce heat and simmer, cover for 3 minutes. Remove dumplings with slotted spoon d rain and dry pan.
4. Heat oil in same frying plan; cook dumplings, uncovered in batches until golden brown.

**Dipping Sauce:**



45ml soy sauce

20ml rice vinegar

2.5ml sesame oil

Combine all dipping sauce ingredients in a custard cup