Jiaozi (Chinese Dumplings)

Measurements here are approximate — you can season your filling any way you like! Adding chopped sautéed mushrooms, wilted greens or handfuls of finely chopped or sliced napa cabbage to the mix is delicious, too. I like to make the dipping sauce as I make the filling, as it's the same ingredients — I pour some of each into the filling mixture, and some into a ramekin for the dipping sauce.

1 lb ground pork, chicken or turkey or plant-based ground
3-4 green onions, finely chopped
2-3 tsp finely grated ginger (or to taste)
2-4 Tbsp soy sauce
1-2 Tbsp sesame oil
round or square dumpling or wonton wrappers (thawed if frozen)

Dipping sauce (all measurements are approximate):
3 Tbsp soy sauce
2 Tbsp rice vinegar
1-2 tsp brown sugar or honey
1 tsp finely grated ginger
pinch red chili flakes or a squirt of sriracha
a bit of finely chopped green onion

In a medium bowl, combine the ground pork, green onions, ginger, soy sauce and sesame oil, stirring until the mixture has a pasty consistency. Some like to do this ahead of time, and allow the meat to marinate for a few hours, or even overnight.

When you're ready to assemble your dumplings, get a small dish of water, dip your finger in and run it around the edge of each dumpling wrapper as you fill them. Drop a heaping teaspoon of filling in the middle and fold over to seal, crimping the edge and shaping it however you like. (Make sure you press out any air pockets in the process, or they may float when you boil them.) Place on a baking sheet as you fill, sitting them upright if you plan to make potstickers. The dumplings can be frozen at this point, then transferred to a freezer bag to cook later.

To boil your dumplings, lower them into gently boiling water and cook until they float to the surface, then continue to cook for another minute, until the dough is tender and the filling feels firm. To steam, set the dumplings on a square of parchment in a bamboo or other steamer and cook over simmering water until the dough looks more transparent, is tender and the filling is cooked through.

For potstickers, heat a generous drizzle of canola or other vegetable oil in a heavy skillet set over medium-high heat, sit the dumplings close together in the oil, and cook until they turn deep golden on the bottom. Pour about 1/2 cup water into the pan, cover and cook for about 5 more minutes to allow them to cook through. Remove the lid and let any excess moisture cook off before serving.

Stir together the ingredients for the dipping sauce (or shake them up in a jar) and serve with your dumplings, for dipping. (Leftover wrappers can be frozen for another batch.)