

Thai Veal Pot Stickers

Serves 6 to 10 as an appetizer

2 small whole green onions, minced
1 tablespoon very finely minced ginger
1 pound ground veal, pork or chicken
1 tablespoon oyster sauce
2 teaspoons Chinese rice wine or dry sherry
1/2 teaspoon Asian chile sauce
40 thin won ton skins or round gyoza skins
1/4 cup cornstarch
3 tablespoons flavorless cooking oil

Sauce:

1 tablespoon minced fresh basil leaves
1 tablespoon chopped cilantro
1 small whole green onion, minced
1/2 cup unsweetened coconut milk
1/4 cup Chinese rice wine or dry sherry
1 tablespoon oyster sauce
1 teaspoon Asian chile sauce
1/2 teaspoon curry powder
1/2 teaspoon sugar

Advance Preparation:

In a bowl, combine the green onion, ginger, veal, oyster sauce, rice wine and chile sauce. Mix thoroughly. If using square won tons, trim off the corners. Place 2 teaspoons filling in the center of a skin. Bring edges of skin up around filling and encircle the dumpling waist with your index finger and thumb. Squeeze the "waist" gently with the same index finger, while also pressing the top and the bottom of the dumpling with your other index finger and thumb. Line tray with non-stick cooking paper; dust paper heavily with cornstarch. Place the dumplings on the tray and refrigerate uncovered.

Set aside the cooking oil. Combine all sauce ingredients and mix well. All advance preparation steps may be completed up to 8 hours before you begin the final cooking steps.

Last-minute cooking:

Place a 12-inch, non-stick sauté pan over high heat. Add cooking oil and immediately add dumplings bottom side down. Fry dumplings until bottoms become dark golden, about 2 minutes. Pour in sauce. Immediately cover pan, reduce to medium, and steam dumplings until they are firm to the touch, about 2 minutes. Shake the pan so that the dumplings "capsize" and are glazed all over with the sauce. Tip out onto a heated serving platter or 4 heated dinner plates. Serve at once.