

# Hot Stove SOCIETY

## Shrimp and Scallion Potstickers

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# Shrimp and Scallion Filling

*Hot Stove Society*

Makes: about 16 potstickers

## Food:

- 1 package thick skinned potsticker wrapper
- 1 jar chili crisp condiment (optional)
- 1 batch Ginger-Soy Dipping sauce (recipe follows)

- ½ pound peeled and deveined shrimp, chopped
- 1 ½ teaspoon chili garlic sauce
- 1 ½ teaspoon soy sauce
- 1 teaspoon rice vinegar (unseasoned)
- 3 tablespoons chopped scallions (green onions)
- 1 tablespoon sesame oil

## Equipment:

- 1 mixing bowl
- 1 rubber spatula
- 1 tiny bowl of cold water
- 1 medium sauté pan with lid
- tongs

## Method:

### *For the Filling:*

Stir together shrimp, chili garlic sauce, soy sauce, rice vinegar, scallions, and oil in a bowl.

### *For the Dumplings:*

- Lay a wonton wrapper down on your work surface and wet the edges of the wrapper with an index finger dipped in water.
- Place a slightly rounded tablespoon of filling in the center of the wrapper.
- Bring the two opposing points of the wrapper together to form a triangle and press the edges together to seal.
- Lightly wet the surface of the two straight sides of the triangle and begin to seal by making a small crease.

Finish each potsticker by pressing the edges together and making a series of small creases.

# Ginger Soy Dipping

*The Hot Stove Society*

Makes about ½ cup

## Food:

- 1/3 cup soy sauce
- 2 tablespoons unseasoned rice vinegar
- 1 stalk green onion, finely chopped
- 2 large cloves garlic, finely chopped or crushed
- 1 tablespoon chopped fresh cilantro
- 1 teaspoon minced fresh ginger
- 1 teaspoon chili sauce (optional)

## Equipment:

- 1 small mixing bowl
- 1 knife
- 1 cutting board

## Method:

- In a small bowl, combine the soy sauce, vinegar, onions, garlic, cilantro, ginger, and chili sauce.
- Set aside on the counter for at least 30 minutes, if possible, to let the flavors meld together. The longer the mixture rests, the more intense the flavor becomes.
- You can store the dipping sauce in a sealed container in the refrigerator for up to 1 week.