

GROUND BEEF POT STICKERS

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WHAT YOU NEED

- 2/3 Cup Flour
- 1/3 Cup Water
- 1/2 lb Ground Beef/Venison
- 1 Tbsp Sesame Oil, Divided
- 1 Tbsp Oyster Sauce
- 1 Tbsp Chives
- 1/2 Tbsp Ginger
- 1/2 Cup Soy sauce
- 1 1/2 Tbsp Garlic
- Frying Pan
- Lid
- Water

DIRECTIONS

- Slowly add the water to the flour until a supple dough is formed. You may not need all the water. Once dough is hydrated, but not sticky, divide into 10 portions. In a bowl, mix together meat, half the sesame oil, the oyster sauce, chives, and ginger. Place 1-2 Tbsp of mixture on the homemade wrappers and seal.
- Fill a frying pan 1/2 with water, and add the dumplings leaving space so they don't touch. Place over medium high heat and cover. Cook until all water evaporates. Remove the lid and cook until the bottom of the dumplings are crisp. Break free from bottom of the pan, and plate. Mix together soy sauce, remaining sesame oil, and garlic, and serve as dipping sauce.