

Potsticker Cooking Instructions

<https://dinghome.net/potstickers.pdf>

Required ingredients and tools:

- Frozen potstickers
- Non-stick skillet with matching lid
- Sturdy cooking spatula
- Neutral oil (e.g. canola or grapeseed)
- 2-3 cups water

1. Heat oil over medium-high heat in a non-stick skillet until hot (drops of water should sizzle).



2. Set potstickers in the pan, then pour enough water into the pan so that the potstickers are half-submerged.



3. Cover the pan with lid.



4. Allow the potstickers to steam until the water is nearly all evaporated (~8-10 minutes). Once the water is nearly gone, remove the lid.



5. Use the spatula to check the potstickers in the middle of the pan. Potstickers are fully cooked when bottoms are golden brown and crisp and water has fully evaporated. Remove the potstickers in the center first which typically brown more quickly.



6. Serve with Andrew's Good Sauce™ or preferred dipping sauce.

