

CRAB POT STICKERS *with* HONEY-SOY DIPPING SAUCE

INGREDIENTS

Pot Stickers

- 12 oz. jumbo crabmeat
- 2 tbsp. sesame seeds
- 2 egg whites
- 1 tbsp. peeled, grated ginger root
- 3 tbsp. green onions, finely chopped
- 1 tbsp. chives
- 1 tbsp. soy sauce
- 1 tsp. lime zest
- 2 tsp. lime juice
- ½ tsp. kosher salt
- 24 wonton wrappers
- 1 tbsp. cornstarch for dusting
- 2 tbsp. vegetable oil

Honey-Soy Dipping Sauce

- ¼ tsp. coriander seeds
- 1-½ star anise pods
- 1 dried red chili, seeds removed and crumbled
- ½ cup water
- 1-½ tbsp. brown sugar
- 1 inch piece lemongrass, crushed
- ½ tsp. sesame oil
- 3 tbsp. soy sauce
- Cilantro for garnish

PREPARATION

Dipping sauce: In a small saucepan, toast the coriander, star anise and red chili. Add water, sugar and lemongrass and bring to a boil. Let steep for 5-10 minutes. Strain off the spices and chili, leaving the syrup. Stir in sesame oil and soy sauce. Transfer to a bowl for serving. Garnish with cilantro.

Pot stickers: Pick over crabmeat to remove shell and cartilage and break up larger bits. Set aside. In a small sauté pan, toast sesame seeds over medium heat, stirring frequently, until golden, about 2 minutes. Transfer to a medium bowl and let cool. Add crabmeat, egg whites, ginger, green onions, chives, soy sauce, lime zest, juice and salt.

To assemble, put 6 wonton wrappers on a dry surface (leave remaining wrappers in package, covered with a damp towel). Brush edges of wrappers with water. Mound about 1 tbsp. of filling in center of each wrapper. Gather four corners of each wrapper and seal into a point. Make sure seams are well sealed and place on a tray dusted with cornstarch.

In a large nonstick pan, heat 1 tbsp. vegetable oil over medium heat until hot but not smoking and fry pot stickers flat side down, until undersides are lightly golden, about 1 minute. Add ¼ cup water, carefully pouring down the side of pan. Cover pan and steam pot stickers over moderately low heat until cooked through, about 2 minutes. Remove lid and cook until water is evaporated. Serve with dipping sauce

Makes 24 pot stickers.

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