



Ingredients



- PORK**
- 1/2 pound lean ground pork
 - 1 cup purchased tri-color coleslaw mix
 - 1/3 cup chopped green onions
 - 2 tablespoons Land O Lakes® Butter
- TERIYAKI SAUCE**
- 2 tablespoons mirin
 - 2 tablespoons soy sauce
 - 2 tablespoons seasoned rice vinegar
 - 2 tablespoons hoisin sauce
 - 2 tablespoons firmly packed brown sugar
 - 1/2 teaspoon finely chopped fresh garlic
 - 1/4 teaspoon freshly grated ginger root
- POT STICKERS**
- 1 tablespoon Land O Lakes® Butter
 - 28 pot sticker wraps
 - 1/2 cup water

Teriyaki Pot Stickers



Instruction

- Combine ground pork, coleslaw and 1/3 cup green onions in bowl; mix well.
- Melt 2 tablespoons butter in 12-inch nonstick skillet over medium heat. Add pork mixture. Cook, stirring often, 3-4 minutes or until pork is no longer pink. Set aside.
- Combine all teriyaki sauce ingredients in 1 1/2-quart saucepan. Cook over medium heat 2-3 minutes or until liquid is reduced to thick sauce.
- Remove half of sauce to bowl; set aside. Continue cooking remaining sauce in saucepan 2-3 minutes or until reduced to thick paste. Add thickened paste to pork mixture; mix well.
- Place 1 rounded teaspoon pork mixture into center of wrap. Moisten edge of pot sticker wrap with finger dipped in water. Fold wrap over filling; seal edges. Moisten outer edges of pot sticker and pleat sealed edges with fingertip dipped in water. Place onto baking pan; cover with damp paper towel. Repeat with remaining pork mixture and wraps.
- Melt 1 tablespoon butter in same skillet over medium heat. Place pot stickers, pleated-side pointing up, into pan. Cook 1-2 minutes or until bubbles form around edges of pot stickers. Add water. Cover; cook 4-5 minutes or until water has almost evaporated. Drizzle with reserved teriyaki sauce; top with sliced green onions, if desired.

Notes

- Mirin is a condiment made from rice, often found in Japanese recipes. It adds sweetness and flavor. Mirin can be found in the Asian or gourmet section of large supermarkets as well as Asian markets.