**Fast Pot-Stickers**

[MARK BITTMAN](https://cooking.nytimes.com/search?q=Mark+Bittman)

* YIELD4 main-course or 8 appetizer servings
* TIME1 hour

What can make pot-stickers a minimalist dish? One approach is called takeout and is already quite common. The alternative is using the wrappers now sold in just about every supermarket. Start with those, and a filling of ground pork (beef, chicken, turkey and lamb also work), cabbage, scallions, ginger and garlic. For a vegetarian pot-sticker, cabbage can dominate, complemented by chopped shiitakes, minced tofu, minced celery and carrots, chives or a combination. Wrap, seal and cook.

Featured in: [The Minimalist; Dim Sum Without Dialing](https://www.nytimes.com/2000/06/07/dining/the-minimalist-dim-sum-without-dialing.html).

INGREDIENTS:

* ¾ pound ground pork or other meat
* 1 cup minced cabbage
* 2 tablespoons minced ginger
* 1 tablespoons minced garlic
* 6 scallions, the white and green parts separated, both minced
* ½ cup plus 2 tablespoons good soy sauce
* 48 dumpling wrappers
* 1 egg, lightly beaten in a bowl
* 4 tablespoons peanut oil or vegetable oil, more or less
* ¼ cup rice vinegar or white vinegar

PREPARATION

1. Combine meat, cabbage, ginger, garlic, scallion whites and 2 tablespoons soy sauce in a bowl with 1/4 cup water. Lay a wrapper on a clean, dry surface, and using your finger or a brush, spread a bit of egg along half of its circumference. Place a rounded teaspoon of filling in center, fold over and seal by pinching edges together. (Do not overfill.) Place dumplings on a plate; if you want to wait a few hours before cooking, cover plate with plastic wrap and refrigerate. Or freeze, for up to two weeks.
2. To cook, put about 2 tablespoons oil in a large nonstick skillet and turn heat to medium-high. A minute later, add dumplings, one at a time; they can touch one another, but should still sit flat in one layer. Cook about 2 minutes, or until bottoms are lightly browned and most of the oil has been absorbed. Add 1/4 cup water per dozen dumplings to pan, and cover. Lower heat to medium, and let simmer about 3 minutes.
3. To make the dipping sauce, combine remaining soy sauce, green parts of scallions and vinegar.
4. Uncover dumplings, return heat to medium-high and cook another minute or two, until bottoms are dark brown and crisp and water evaporates. (Use more oil if necessary.) Serve hot, with sauce.