

Pan-Fried Mandu

serves 20

The Ingredients

1¼ tsp. salt, divided	¾ tsp. sesame oil
1 medium cabbage, chopped small	1½ tbsp. soy sauce plus more for dipping
½ lb. bean sprouts	1 clove garlic, minced
1 slice ginger, minced	½ tsp. black pepper
1 16-oz. regular tofu, cubed	½ tbsp. roasted sesame seeds
1 tbsp. olive oil or cooking spray	¾ tsp. sugar
1 lb. ground pork	2 packs wonton wrappers (50/pack)
1 green onion, chopped fine	1 beaten egg with 1 tbsp. water
	cheesecloth for draining cabbage mixture

What to Do with Them

Bring 2 qts. of water to a boil
Add ¼ tsp. salt, vegetables (all but green onions), and tofu.
Cook 3-4 minutes or until tender.

Meanwhile, brown meat. Do not overcook.

Drain vegetable/tofu mixture in strainer lined with cheesecloth.

Rinse with cold water, let drain again.

Twist and squeeze cheesecloth to extract as much water as possible. (Careful—it's hot!) Set aside.

In large bowl, add pork, vegetable/tofu mixture, green onions, sesame oil, soy sauce, garlic, pepper, sesame seeds, sugar, and 1 tsp. salt.

Mix by hand until well blended.

Moisten edges of wonton wrappers with beaten egg mixture.

(Keep a clean dishcloth on top of unused, open wonton pack to keep from drying out.)

Place a teaspoon of meat mixture in center; fold skin in half. Press sides together to seal.

Heat oil in skillet or pan.

Cook mandu over medium heat until both sides are lightly browned (about two minutes).

Serve immediately or keep warm. Serve with a bowl of soy sauce for dipping.