



Conquering Cuisine

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## Potstickers with Soy and Sambal

### *Filling*

8 ounces ground pork

½ cup shredded carrots or cabbage

1 tablespoon chopped scallion

1 teaspoon mirin

1 teaspoon sesame oil

½ teaspoon salt

1-inch piece ginger, peeled and grated

1½ tablespoons vegetable oil

1 scallion, thinly sliced

1 clove garlic, minced

2 tablespoons water

1 tablespoon mirin

1 tablespoon soy sauce

1 teaspoon Sriracha

½ teaspoon sesame oil

½ teaspoon white sesame seeds

20 wonton skins

- Mix together the filling ingredients.
- Place a small spoonful of the filling in the center of the wonton skin.
- Dab a little water with your finger and circle around the edge of the skin.
- Fold and pleat the potsticker, about 3 to 4 pleats. Repeat the same until all ingredients are used up.
- Add vegetable oil to a nonstick frying pan and bring to medium heat.
- Cook potstickers until the bottoms turn golden brown and become crispy.
- Add the white of the scallion and the garlic; continue cooking until softened.
- Stir together the mirin, soy, Sriracha and sesame oil.
- Add to pan; cover and steam until cooked through. Turn off heat; toss to coat.
- Transfer potstickers to plate; garnish with sesame seeds and scallion tops.

## Sea Scallops with Ponzu Sauce

1 tablespoon rice vinegar

1 tablespoon minced scallion (white part only)

½ tablespoons grated ginger

1 clove garlic, finely minced

2 tablespoons light soy sauce

2 tablespoons mirin

1 tablespoon orange juice

1 tablespoon lime juice

Sea salt and freshly ground black pepper

8 large dry sea scallops

1 scallion, green part only, thinly sliced

- Add vinegar, ginger and to a small bowl; let stand 10 minutes.
- Stir in soy, mirin and juice; season with salt and pepper.
- Thinly slice each scallop crosswise; arrange in a single layer on a serving plate.
- Drizzle with ponzu; garnish with scallions.

Gratuity is not included but is appreciated.

### Sushi Rice

3 cups sushi rice  
3- $\frac{1}{4}$  cups water  
 $\frac{1}{4}$  cup rice vinegar  
1 tablespoons sugar  
1 teaspoon salt

- Add the rice to a bowl and cover with cold water. Drain and repeat until the white starch is nearly gone.
- Add to a saucepan along with the water. Bring to a boil, reduce to a simmer and cook, covered, until tender. Let stand five minutes.
- Add the rice vinegar, sugar and salt in a small saucepan and bring to a simmer. Stir to dissolve sugar and set aside to cool.
- Spread the hot steamed rice into a large bowl. Sprinkle the vinegar mixture over the rice and fold the rice quickly being careful not to smash the rice.
- Fan the rice until cool and cover with a moist towel.

### Spicy Salmon Roll

$\frac{1}{2}$  cup finely diced sushi grade salmon  
 $\frac{1}{4}$  ripe avocado, diced  
2 tablespoons minced cucumber  
1 tablespoon minced scallion  
1 tablespoon Sambal or Sriracha  
 $\frac{1}{2}$  teaspoon sesame oil  
 $\frac{2}{3}$  sheet nori  
 $\frac{1}{2}$  to  $\frac{2}{3}$  cup cooked sushi rice  
White sesame seeds

#### Spicy Mayo

- Mix together the tuna, avocado, cucumber, scallion, hot sauce and sesame oil; season with salt and pepper.
- Place nori sheet on a sushi mat and top with a thin, even layer of sushi rice.
- Turn over so that the nori side is up. Sprinkle generously with sesame seeds.
- Place salmon, scallions and cucumber down the center to the roll.
- Using the sushi mat, roll up nori making sure to seal completely.
- Slice into eight pieces. Serve garnished with additional spicy mayo and scallions.