

Prawn and Chive Dumplings

Makes about 50

1 ¼ pounds medium king prawns,
peeled, deveined and finely chopped
3 garlic cloves, crushed
1 to 2 tablespoons finely chopped fresh
chives
1 long red chile, finely chopped (or to
taste)
2 tablespoons oyster sauce
1 teaspoon sesame oil
Salt to taste
1 package (10 ounces) round potsticker
wrappers (such as Gyoza)



Combine prawns, garlic, chives, chile, oyster sauce, sesame oil and salt in a bowl.

Place wrappers on a flat surface. Spoon 2 teaspoons of mixture onto center of each wrapper. Brush edge of wrapper with cold water. Fold up sides to form a round pouch. Pinch to enclose filling. Place on a parchment-lined tray.

Place a steamer lined with parchment over simmering water. Cook dumplings, in batches, for 15 minutes or until tender and cooked through. Serve hot with dipping sauce.

Dipping sauce:

¼ cup soy sauce
1 tablespoon white vinegar
1 teaspoon sesame oil
½ teaspoon chile powder

Whisk together all ingredients.

Sources: Dumplings, adapted from [taste.com](https://www.taste.com); dipping sauce, [marionskitchen.com](https://www.marionskitchen.com)