



## **Vegetable Pot Stickers with Spicy Dipping Sauce**

*A Delicious Vegetable Appetizer*

- 1 (21 oz) package frozen vegetable pre-steamed dumplings
- 3 Tablespoons vegetable oil or as needed

### **Spicy Dipping Sauce:**

- 3 Tablespoons Bluegrass Soy Sauce
- 2 Tablespoons water
- 2 Tablespoons rice vinegar
- 1 teaspoon sambal chili paste or sriracha sauce or to taste
- 1 teaspoon Bourbon Smoked Sesame Seeds

### **Garnish:**

- 1 green onion, thinly slice green parts of onion

Cook about 12 dumplings at a time: There are three different ways they can be cooked.

**Pan Frying:** Add 1 Tablespoon oil to non-stick skillet. Place 12 frozen dumplings into pan bottom side down; cook medium heat for 1 minute. Add 3 Tablespoons water to the pan; cover; simmer on medium heat for 6 minutes or bottom of dumplings turn golden brown.

**To Deep Fry:** Preheat fryer's oil to 375-degree F. Place 12 dumplings in the heated oil; cook for 5 minutes or golden brown.

**Boiling:** Add 12 dumplings to boiling water; stir. Cover; simmer on medium for 6 minutes. Remove dumplings and serve.

**Prepare Dipping Sauce:** Combine all ingredients for the dipping sauce in a small mixing bowl; whisk to combine. Set aside.

**To Serve:** Arrange pot stickers on serving platter; golden side up. Sprinkle pot stickers and dipping sauce with thin sliced green onions. Serve the dipping sauce on the side. Yield: 30 appetizers

**Recipe Inspired by:** *Pork Belly Potstickers* p. 113 & 114. *Eat Your Bourbon Cookbook* by Matt Jamie, 2017, Culinary Publishing, burbonbarrelfoods.com. The book has a from-scratch recipe for preparing pork pot stickers.

**About the Recipe:** The vegetable pot stickers can be purchased in the frozen section of supermarkets. They are delicious served with the lightly spiced dipping sauce, which is seasoned with smoked sesame seeds and thinly sliced green onions. Serve as an appetizer or snack. Be prepared to make a double batch as they will disappear quickly.