

AT HOME

WITH RBC



Making Gyoza

WITH CHEF JOHN SUGIMURA



All the ingredients you need to make delicious and authentic dumplings.

Filling

- 1 Package Gyoza wrappers
- 1 Pound lean ground pork
- 120 Grams Nira diced garlic chive
- 105 Grams Minced green cabbage
- 1 ½ TBS Minced garlic
- 1 ½ TBS Minced ginger
- 3 TBS Granulated sugar
- 1/2 TBS Morton iodized salt
- 3 TBS JFC Katakuriko potato starch
- 1/2 TBS S&B Sansho ground green Japanese pepper blend
- 3 TBS Kadoya pure sesame oil
- 1 TBS Kikkoman soy sauce

Instructions:

- Measure vegetable, dry, and wet ingredients into a large bowl. Mix, then add pork.
- Mix all ingredients together thoroughly.
- Separate small amounts of the filling into separate labeled containers.
- Cover and refrigerate immediately; remove from cooler in small batches.

Ginger

Garlic Soy Sauce

- 270 Milliliters Kikkoman soy sauce
- 180 Milliliters Maruikan genuine brewed rice vinegar
- 2 TBS Kadoya pure sesame oil
- 1/2 TBS S&B La-Yu chili oil
- 2 TBS Minced ginger
- 2 TBS Minced garlic
- 1 TBS McCormick crushed red pepper flakes

Instructions:

- Mix all ingredients together and portion into labeled bottles.
- Be careful to stir while pouring to ensure an even mixture in each bottle.

[Click here to watch all of our At Home with RBC videos.](#)



Wealth
Management