

Crispy Pan-Fried Japanese Pork Gyozas (Yaki Gyoza)

Prep: 35m

Cook: 10m

Σ Total: 45m

4 servings



Video ref: Kwan Homsai

MISE EN PLACE / INGREDIENTS

[13]

- ☐ 24 wrappers Round dumpling gyoza wrappers (Dynasty)

☐ 2 cups Napa cabbage, finely minced

☐ 2 cloves Garlic cloves, grated

☐ 2 tbsp Japanese soy sauce (1 tbsp for filling, 1 tbsp for dipping)

☐ 0.25 tsp Ground white pepper

☐ 0.33 cup Hot water for steaming

☐ 1 tbsp Rice vinegar (for dipping sauce)
- ☐ 0.75 lb Ground pork with good fat content (70/30)

☐ 1 tbsp Fresh ginger, grated

☐ 2 tbsp Toasted sesame oil (Kadoya)

☐ 1 tsp Kosher salt (for salting cabbage and seasoning filling)

☐ 1 tbsp Neutral vegetable oil for pan-searing

☐ 1 tsp Cornstarch (dissolved in steaming water for lacy crispy skirt)

US SUPERMARKET BRAND GUIDE

Gyoza Wrappers: Dynasty Round Gyoza Skins
Uniform thickness that steams cleanly without becoming gummy. • Refrigerated Asian produce or freezer case.

COOKING SEQUENCE & CHECKPOINTS

- 1

Prep Cabbage & Mix

10 min

Toss minced cabbage with kosher salt, rest, and squeeze out excess moisture. Mix vigorously with ground pork, grated ginger, garlic, 1 tbsp soy sauce, 1 tbsp sesame oil, and white pepper until sticky.
✓ Checkpoint: Cohesive, emulsified filling.
- 2

Pleat Dumplings

20 min

Place 1 tbsp filling in the center of each wrapper, moisten edges with water, and fold 4 to 5 pleats along one side to create a curved crescent with a flat bottom.
✓ Checkpoint: Sealed crescent dumplings.
- 3

Initial Sear

2 min

Heat 1 tbsp vegetable oil in a nonstick skillet over medium heat. Arrange gyozas flat-side down and fry undisturbed for 2 minutes until the bottoms are golden.
✓ Checkpoint: Uniform golden bottom crust.
- 4

Steam & Final Crisp

6 min

Whisk 1/3 cup hot water with 1 tsp cornstarch, pour into the skillet, and cover immediately for 5 minutes until pork reaches $\geq 160^{\circ}\text{F}$ (71°C). Uncover, drizzle remaining 1 tbsp sesame oil around the edges, and fry 1 minute until the lacy skirt is shatteringly crisp. Serve with remaining soy sauce and rice vinegar.
✓ Checkpoint: Crackling crisp golden floor.

FOOD SAFETY & INTERNAL TEMPERATURE: 160°F (71°C) USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR GROUND BEEF AND PORK

USDA Food Safety Minimum ($\geq 160^{\circ}\text{F}$ / 71°C): Ground beef and ground pork must be cooked to an internal temperature of at least 160°F (71°C) verified with an instant-read thermometer—never judge safety by color or juiciness alone—because grinding distributes surface bacteria throughout the meat.

MASTER DONENESS CHECKPOINT:

Shatteringly crisp golden bottom contrasting with a tender, translucent steamed dumpling crown.

WHY IT WORKS:

Pan-Fry, Steam, Flash-Crisp: Browning the bottom first, steaming under a tight lid with a thin cornstarch-water slurry, and finishing with sesame oil flash creates maximum crispness with a juicy steamed interior.

TROUBLESHOOTING:

Soggy filling tearing dough: Salt cabbage, rest 10 minutes, and firmly squeeze out water with hands before mixing.