

Shu Mai

1 ½ lb. ground pork
3-4 stalk green onion, chopped
1 stalk celery, chopped fine
2 heaping T. cornstarch
½ tsp. salt
2-3 T. shoyu
2-3 T. sesame oil

Mix well. Place about 1 T. filling on gyoza skin. Moisten around edge and crimp together, leaving filling exposed but packed in. steam over medium to medium-low heat for 20-25 min.