

Smoked Apple Sage Gyoza

with Field Roast Smoked Apple Sage Sausage

Mutsuko Soma

Kamonegi, Hannayato

Yields: 25 gyoza

Apple Ponzu Dipping Sauce

- 2 tablespoons soy sauce
- 1 tablespoon sugar
- 1 tablespoon apple cider vinegar
- ½ small Granny Smith apple, peeled and finely diced (about ½ cup)
- 1 teaspoon red pepper flakes
- 1 teaspoon toasted sesame oil

Filling

- 2 links Field Roast Smoked Apple Sage Sausage, crumbled in a food processor
- 1 cup finely chopped green cabbage
- 4 green onions, thinly sliced
- 2 garlic cloves, minced
- 1½ teaspoons minced peeled ginger
- 1½ teaspoons toasted sesame oil
- One 12oz package gyoza wrappers

Frying

- 3 tablespoons toasted sesame oil
- ¼ cup water

1. For the dipping sauce, in a small bowl stir to combine soy sauce, sugar, vinegar, apple, pepper flakes, and sesame oil. Set aside.
2. In a large bowl stir to combine the Field Roast Smoked Apple Sage Sausage, cabbage, green onion, garlic, ginger, and sesame oil.
3. Working with 4 gyoza wrappers at a time, place 1 scant tablespoon of the filling in the center of each wrapper. Fold wrappers in half over filling and seal edges with moistened fingers.
4. In a large nonstick skillet heat sesame oil over medium heat until hot. Add gyoza to pan and cook until browned on one side, about 1 minute, then flip and brown the other side.
5. Add water to skillet, cover, and steam until the water has evaporated, about 3 minutes.
6. Serve gyoza immediately with dipping sauce.

