



Sweet Potato Potstickers and Spicy Ginger Lime Dipping Sauce

2011 Sweet Rewards Recipe Contest – First Place, Professional

Ingredients:

- 1 can (16 ounce) Louisiana sweet potatoes
- 3 tablespoons vegetable oil
- 3/4 cup shallots minced
- 2 garlic cloves minced
- 2 tablespoon(s) fresh ginger minced
- 1 teaspoons Asian chili garlic sauce
- 2 teaspoons sesame oil
- 2 tablespoons fresh lime juice
- 2 tablespoons kosher salt

For the Potstickers:

- 1 potsticker wrappers package
- 1.5 tablespoons canola oil vegetable or chicken broth or water sesame seeds toasted

Spicy ginger lime dipping sauce:

- 1 teaspoon sesame oil
- 1/4 cup rice vinegar
- 1/4 cup fresh lime juice
- 2 tablespoons sugar
- 1.5 teaspoon ginger finely grated
- 1/2 teaspoon Asian chili garlic sauce
- 2 tablespoons soy sauce
- 1 tablespoon chives chopped
- 1 tablespoon cilantro chopped

Caramel Cream Filling:

- 1¼ cups confectioners' sugar
- ¼ teaspoon salt
- ¾ cup plus 2 tablespoons chilled heavy whipping cream
- ½ cup butter, softened
- 3 tablespoons prepared caramel
- ice cream topping

Instructions:

Combine all sauce ingredients in small, non reactive bowl and mix; reserve. Whisk well before serving. Heat vegetable oil over medium high heat. Add shallots, garlic and ginger. Saute until shallots are golden and translucent. Set aside. Drain and mash sweet potatoes. Place in large mixing bowl and mash well with potato masher or large fork. Add shallot mixture, chili garlic sauce, sesame oil, lime juice and salt.

Chill several hours. Remove sweet potato filling from refrigerator. Place one potsticker wrapper on work surface. Place one teaspoon of filling in center of wrapper. With pastry brush moisten edges of wrapper with water. Fold wrapper over filling in half, pressing out air and sealing edges together to create a half moon. Pleat edges with fingers or press with fork to make decorative ridges. Set potsticker on cookie sheet and cover with plastic wrap or damp towel to keep moist. Repeat with remaining filling and wrappers. (May be made ahead and kept in refrigerator, covered until ready to fry. Coat skillet or wok with 1-2 Tablespoon oil over high heat until smoking. Place 6-8 potstickers at a time in hot pan, do not crowd, and let cook for 1 minute to brown. Turn potstickers over with tongs, add 1/2 cup broth or water and cover with lid. Take care, it will spatter. Turn heat to low, and let steam for 2 minutes. Remove lid and let cook 1 more minute. Remove potstickers to paper towel lined cookie sheet to drain. Sprinkle with toasted sesame seeds. Serve immediately with Spicy Ginger Lime Dipping Sauce.

Credits:

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