Venison Bulgogi Pot Stickers

Filling Ingredients:

- 12 oz minced **Venison Bulgogi** (see recipe below)
- ¼ cup minced yellow bell pepper
- ¼ cup minced red bell pepper
- ¾ cup minced cabbage
- ¼ cup minced green onion
- 1 ½ tbsp soy sauce
- 1 ½ tsp sesame oil
- 1 tsp chili flakes
- 2 tbsp peanut oil (for sautéing)
- ½ cup water (for steaming – you won't need it all)

Instructions – Filling:

1. In a large bowl, combine the venison bulgogi with all vegetables, soy sauce, sesame oil, and chili flakes.
2. Mix thoroughly – using your hands works best to mash and evenly incorporate everything.
3. Once fully mixed, refrigerate while you prepare the dumpling dough.

Dumpling Dough:

Ingredients:

- 1 ¾ cups bread flour
- ½ cup water
- *Extra flour (about ½ cup) for dusting or adjusting dough texture*

Instructions – Dough:

1. In a large bowl, combine flour and water. Knead until dough forms and pulls away easily from the bowl. It should be firm but not dry or sticky.
2. Flour your work surface and knead the dough for about 5 minutes until smooth.
3. Place in a clean bowl, cover with plastic wrap, and let rest for 1 hour to soften.

Venison Bulgogi (Base Recipe):

Ingredients:

- 1–2 lbs venison loin or backstrap
- ¼ cup low-sodium soy sauce
- 2 tbsp brown sugar
- 1 tbsp Korean corn syrup (or honey)
- ½ tsp black pepper
- 2 cloves garlic, minced
- ½ oz fresh ginger, minced (about 2 ½ tbsp)
- 2 tbsp sesame oil
- 1 tsp chili flakes
- ½ tsp kosher salt
- 2 tbsp sesame seeds (reserve 1 tbsp for garnish)
- 2 tbsp sliced green onions (reserve 1 tbsp for garnish)
- Juice of 1 orange

Instructions:

1. Combine all ingredients (except reserved sesame seeds and green onions) in a large zip-top bag.
2. Add venison, seal, and massage the marinade into the meat.
3. Marinate in the refrigerator for 2–3 days.
4. Grill to desired doneness, basting with marinade to enhance flavor and caramelization.
5. Garnish with reserved sesame seeds and green onions.
6. Eat as-is or mince for use in the dumpling filling.

Assembling & Cooking Dumplings:

1. After dough has rested, divide into 8–12 equal pieces.
2. Roll each piece into a thin, round wrapper.
3. Add a spoonful of filling to the center. Wet one half of the edge with water, fold over, and seal tightly.
    - *Tip: Press out air bubbles before sealing. You can fold excess edges or pinch them together to form a round shape.*
4. Heat peanut oil in a sauté pan or wok over medium-high heat.
5. Place dumplings flat-side down and cook until golden brown. Flip and brown the other side.
6. Add a splash of water and immediately cover with a lid to steam for 1–2 minutes.
7. Remove lid, let the bottom crisp again if needed, then remove and serve.

Dipping Sauce:

- ¼ cup soy sauce
- ½ tsp chili flakes
- ¼ tsp sesame seeds
- ½ tsp minced green onion

Instructions:

1. Mix all ingredients in a small bowl.
2. Serve alongside hot dumplings.