

Wonton Soup by Sunnycovecchef.com

Make the wontons first if you make your own and keep them covered so they don't dry out. The pork should be finely ground. Get all the ingredients for the broth ready before you begin cooking. Use the stems and leaves of the bok choy. If you don't have Mirin cooking wine use Sherry instead. There is enough soup for 3-4 servings.

Ingredients :

Wontons:

This recipe will make about 30 meat-shrimp balls or wontons

6 ounces (170g) minced ground pork
5 ounces (140g) bay shrimp
1 TBS grated ginger
2 green onions, finely chopped (3-4 TBS)
1 TBS soy sauce
2 TBS cooking wine (I used Mirin)
2 tsp toasted sesame oil
1 tsp salt

Square Wonton Wrappers

Directions:

Put all the ingredients except the wrappers in a food processor and pulse a few times. Be careful not to over mix.

Lay wonton wrappers on a board. Put about 1½ tsp of filling in the center of the wonton. Have a glass of water to wet the wontons. With your fingers put some water on half of the edges of the wonton. Fold the square wonton in half creating a triangle. Make sure the edges of the wonton are sealed and all the air bubbles have been removed. Roll up the spine and bring the corners together . Cover the wontons with a wet towel so they don't dry out or put them in a covered container.

The Broth:

2 TBS regular sesame oil
2 TBS garlic, minced
1½ TBS grated ginger
4 cups chicken broth
1 cups of water
2 tsp soy sauce
½ tsp salt
½ -1 cup shiitake mushrooms
1 medium bok choy, (about 2 cups chopped)
½ cup frozen peas
2 Tbs chopped parsley

Directions:

Clean the shiitake mushrooms, remove the stems and slice the mushroom caps. Slice and wash the bok choy, including the stems. Chop the parsley. Mince the garlic and grate or mince the ginger collecting all the juices.

Heat the sesame oil and sauté the garlic and the ginger for about a minute at medium heat, don't let the garlic get brown. Add the chicken stock and the water and bring to a boil. Add the soy sauce, shiitake mushrooms and salt. Cook for a couple of minutes. At this point add the frozen or homemade wontons. The homemade wontons need to cook for about 4-5 minutes or until they float on the top. If you are using store-bought wontons cook them according to the directions on the package. Add the frozen peas and bok choy during the last minute of cooking. Sprinkle with parsley and serve immediately .

Guten Appetit!

Recipe for homemade wontons by recipetineats.com
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