

WONTON SOUP

Last Modified: 01/24/2016

PREP: 35 Min
COOK: 20 Min
STOVETOP

F EASY

SOUP-ASIAN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Quarts	Chicken Stock (Swanson)	
1	Bunch	Green Onion (Greens)	Cut In Half
2"	Piece	Fresh Ginger (Peeled)	Thin Sliced
1	Cup	Napa Cabbage	Shredded
1 +/-	Pinches	Sea Salt	To Taste

WONTONS			
1/4	Cup	Napa Cabbage	Fine Chop
1/8	Tsp	Sea Salt	
4	Oz	Ground Pork	
1	Tbsp	Green Onion (Whites)	Minced
1	Clove	Garlic	Microplaned
1	Tsp	Fresh Ginger (Peeled)	Minced
1	Tsp	Naturally Brewed Soy Sauce (Kikkoman)	
1	Tsp	Sesame Oil (La Tourengelle)	
1	14 Oz	Pkg Wonton Wrappers (Twin Marquis)	

PREPARATION	
FACTOID	This IS the Wonton Soup that is served in most Asian Restaurants. The proper folding of a filled Wonton Wrapper is indeed an easily learned skill (See Picture).
TOOLS	1) Large Stock Pot & Lid 2) Medium Mixing Bowl 3) 6 - Soup Bowls
PREP	DISH 1) Wash and finely shred the Napa Cabbage and set it aside. 2) Peel & thinly slice the Ginger and add it on top of the Cabbage. 3) Cut off the Green Onion Greens and add them on top of the Cabbage. 4) Thinly slice 1/2 of the Green Onion Whites and add them on top of the Cabbage
PREP	WONTONS 1) Wash and finely shred the Napa Cabbage and set it aside. 2) Mince the Garlic Clove and set it aside. 3) Peel & mince the Ginger and add it on top of the Garlic. 4) Mince 1/2 of the Green Onion Whites and add them on top of the Garlic.
1	SOUP: In a large stock pot over medium high heat, add in the Chicken Stock, Ginger, Salt and Green Onion Greens. Bring it to a boil and reduce the heat to low. Cover and simmer for 10 minutes. Remove from the heat and set it aside.
2	WONTON FILLING: In a medium mixing bowl, add in the chopped Napa Cabbage, Salt, Ground Pork, minced Green Onion Whites, minced ginger, minced Garlic, Soy Sauce and Sesame Oil. Mix THOROUGHLY with your hands.

WONTON SOUP

3	WONTONS: Fill a small dish with water and set it on the counter nearby.
4	WONTONS: Place a single Wonton Wrapper in front of you so it looks like a diamond.
5	WONTONS: Place a heaping teaspoon of the Meat mixture in the center of the bottom half of the diamond. Dip the tip of your finger in the water and wet the lower 2 edges of the wrapper. Fold the point over the top and roll up the wrapper nearly halfway. Wet the edge and roll up halfway. Press the bulge gently to remove any trapped air. Gently curl in both sides, wet and pinch to seal the ends together. Set the Wonton aside on a sheet of waxed paper and cover with a damp paper towel. Repeat until all of the Wontons are completed.
6	Return the Soup Broth to a boil over medium heat. Reduce the heat to low. Add the Wontons to the Broth while gently stirring. Simmer while stirring occasionally until the Wonton filling is firm and cooked through, about 5 minutes.
7	Stir in the shredded Napa Cabbage and simmer for 2 minutes.
SERVE	Ladle into soup bowls and serve while hot (Making certain that each bowl has its equal share of Wontons).

