

WONTON SOUP

2 bunches of scallions

1 pound of pork

3 tablespoons of sesame oil

½ teaspoon white pepper

2 tablespoons soy sauce

3 tablespoons Shaoxing wine

1 tablespoons oyster sauce

1 package of wonton wrappers

(I use Twin Marquis Wonton Wrappers, Hong Kong Style)

Chicken Stock (about 2 boxes, or however much soup you intend on making)

May this recipe
warm and
nourish
you.



Directions:

Wash & chop scallions. Mix in all the ingredients, sauces, meats, scallions.

Assemble wontons: Put about 1 tsp. of mixture in the center of the wrapper. Fold wrapper into a triangle, using water around the edges to fold it down. Take the two edges of the triangle on the acute edges and fold them together, use water to get it to stick (making something that looks like a purse). Repeat process with wrappers until all the meat is used. Bring a pot of chicken stock to a boil, drop in the wontons. Once they float to the top, cook for another 2 minutes. Then they're ready. Serve with noodles or some scallions on top.

From 2021 Soup & Hope Speaker, Hei Hei Depew