

WONTON SOUP

Makes 120 wontons, enough to serve 8 (or 6 *really* hungry).

Ingredients:

- 1 package (120) of wonton wrappers
- 2 pounds ground pork
- 1 chunk of fresh ginger
- 1 bulb garlic
- 1 bunch green onion
- 3 liters chicken broth
- Soy sauce
- Sesame oil



Instructions:

- (1) Several hours before dinner, pour the chicken broth into a large pot. Add half the bunch of green onions (roughly chopped), half the bulb garlic (peeled and halved), and half the chunk of ginger (roughly chopped, about 6 bite-sized chunks). Also add to the pot a tablespoon of sesame oil and 2 tablespoons of soy sauce. Turn the burner on lowest setting (it doesn't need to boil). Allow to sit on the stove warm for a couple hours to best get the flavours to mix. After this time, you can remove the chunks of garlic and ginger.
- (2) Meanwhile, make the wontons. Combine the ground pork, the other half-bulb of garlic (minced), 2 tablespoons of minced fresh ginger, and other half of green onion (finely chopped), 1 tablespoon of both soy sauce and sesame oil, into a large bowl. Mix well.
- (3) Lay the wonton wrappers on clean counter (work in batches of 15 or so). In the middle of each wrapper, add about a teaspoon of the meat mixture. Using a side dish of water, wet 2 adjacent edges of the wrapper with your finger, then fold corner-to-corner, sealing the edge with your fingers. You can fold the corners back together after for artistic effect. Repeat until your back is sore, then keep going.
- (4) Once all your wontons are wrapped, bring the broth to a rolling boil. Add the wontons as fast as you can so that the water stays boiling. Allow to boil for 5 minutes. Serve immediately.