

Wonton Soup

Jacob · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

Wonton soup is a simple light Chinese classic with porkfilled dumplings in seasoned chicken broth Whether in soup or fried wontons always add delicious hearty flavor to any dish

Ingredients

- - ½ pound boneless pork loin
- coarsely chopped - 2 ounces peeled shrimp
- finely chopped - 1 tablespoon Chinese rice wine - 1 tablespoon light soy sauce - 1 teaspoon brown sugar - 1 teaspoon finely chopped green onions - 1 teaspoon chopped fresh ginger root - 24 (3.5 inch square) wonton wrappers - 3 cups chicken stock - 2 tablespoons finely chopped green onions

Instructions

1. Make the wontons: Mix pork
2. shrimp
3. rice wine
4. soy sauce
5. brown sugar
6. green onions
7. and ginger together in a large bowl until well combined. Let stand for 25 to 30 minutes. Spoon about 1 teaspoon filling onto the center of a wonton wrapper. Moisten all four wrapper edges with water and fold over filling to make a triangle; press the edges firmly to seal. Bring left and right corners together above filling; overlap the tips of these corners
8. moisten with water
9. and press together to seal. Repeat until all wrappers have been filled and sealed. Make the soup: Bring chicken stock to a rolling boil in a pot. Gently drop in wontons and cook for 5 minutes. Ladle into bowls and garnish with green onions. To Fry Wontons: Heat 2 to 3 cups oil in a wok until hot. Deep-fry wontons in batches in hot oil until golden
10. 2 to 3 minutes per side. Drain on a paper towel-lined plate. Serve with duck sauce (plum sauce) or any dipping sauce. Recipe Tip Uncooked wontons keep in the freezer for up to 2 months if they're wrapped well. Thaw them first if you're frying them
11. but if you're boiling them
12. drop frozen wontons into boiling broth and cook for 7 minutes.