

*From the kitchen of David and Jennifer Deaven*

Servings: 4  
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## Soup/Wonton

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- A: 1/2# pork sausage  
2 green onions, chopped
- B: 1T soy sauce  
1t cornstarch  
1t ginger, ground
- C: 20-30 wonton skins  
5C water
- D: 6C chicken stock  
2T soy sauce  
1/2C spinach, chopped (or bok choy)
- E: 2T cornstarch  
1/4C water
1. Cook (A) in skillet or wok over low heat under browned.
  2. Add (B) to (A), mix well.
  3. Stuff skins (C) with mixture and cook in just boiling water 2 minutes only.
  4. Simmer (D) 10-15minutes. Add (E) slowly to thicken.
  4. Add wontons to soup and serve.



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