

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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