Wonton Soup—double the recipe

½ lb. boneless pork loin, coarsely chopped

1 tsp brown sugar

1 tbsp Chinese rice wine

1 tbsp soy sauce

1 tsp finely chopped green onion

1 tsp finely grated fresh ginger root-USE MICROPLANE TO GRATE-PEEL FIRST

24 wonton wrappers

3 cups chicken stock-MAKE FROM CHICKEN BASE

1 Tbsp soy sauce

½ tsp sesame oil

1/8 cup finely chopped green onion—YOU CAN USE THE GREEN PART TOO, slice thin on bias

1 egg, beaten

Day 1

Make wonton filling and then wontons:

Take the pork loin and cut into small pieces so it seems coarsely chopped.

In a bowl, combine the pork, sugar, rice wine, soy sauce, 1 tsp chopped green onion and ginger. Blend well.

Keep wonton wrappers covered when not using so they don’t dry out.

Beat 1 egg in small custard cup.

Place 1 tsp filling at the center of each wonton skin. Moisten the edges of wonton wrapper with your finger or pastry brush. Pull top corner down to the bottom, folding the wrapper over the filling to make a triangle. Press edges firmly to seal, pressing out air. BE CAREFUL TO NOT TEAR OR BREAK THE WONTON SKIN. Bring left and right corners together above the filling. Overlap the tips of these corners, moisten with egg and press together. Continue until filling and wrappers are used.

AVOID GETTING WONTON SKINS TOO MOIST AS THEY WILL TEAR AND FALL APART IN STORING.

Freeze wontons in single layer for day 2

Day 2

Bring a pot of water to boil. Drop wontons in and cook for 5 minutes or 7 minutes if frozen.

Heat chicken stock with soy sauce and sesame oil. Add sliced green onion

Scoop wontons out of water, place in broth. Heat through.