

Won Ton Soup

Filling

¼ lb. ground chicken or pork	1 green onion
3 slices of water chestnut, minced	1 tsp. soy sauce
1 tsp. of sherry	¼ tsp. salt
½ tsp. sesame oil	¼ tsp. sugar
pinch of pepper	

Mix all filling ingredients together in a bowl.

Wrapping

15-18 won ton skins (3 per person) 1 egg

Place 1 tsp. of filling in the corner of each won ton skin, brush edge with beaten egg and fold.

Soup:

Napa Cabbage, ½ cup, sliced	3 Mushrooms, sliced
1 green onion, sliced	½ tsp. sesame oil
Chicken stock (canned or bouillon) 1 ½ cups per person	

Other options: snow peas, spiced ham strips, prawns, spinach, bamboo shoots, water chestnuts, black mushrooms, bok choy

Add 1½ cups of water per person to a large stock pot. Add corresponding amount of bouillon. Heat until boiling. Add the raw won ton. Once they rise to the surface, simmer and cook for 5 minutes. Add cabbage, mushrooms green onion and sesame oil.