

# Wonton

## [Ingredients]

Finely chopped pork meat (1 lb.)  
Finely chopped ginger  
Light-colored soy sauce  
Dark-colored soy sauce  
Green onions  
Chicken essence  
Salt  
Green onion oil  
Shanghai Bok Choy (for vegetarians, boil it and squeeze the water away before use)  
Celery (for vegetarians, boil it and squeeze the water away before use)  
Mushrooms (for vegetarians, boil it and squeeze the water away before use)  
Firm Tofu (for vegetarians)  
Cornstarch  
Whipped egg fluid  
Wonton skin  
Duck sauce  
Chili paste  
Vegetable oil  
Sliced ginger  
Sliced green onion  
Sliced onion  
Peanut (optional)

## [Directions]

① Put the finely chopped ginger (1tsp), light-colored soy sauce (1tbsp), dark-colored soy sauce (1/2tsp) together with green onion (3tsp) into the finely chopped pork. Then add some chicken essence(1/2tsp). Stir the mixture. Pour some water slowly into the mixture while stirring it and distributing the mixture evenly. Then add some salt(1/4tsp). However, if the stuffings are too dry, add some water to the mixture. During this process, keep stirring! Before placing the stuffings into a small bowl, pour some green onion (1tbsp) into the mixture and mix it again. Finally, put the stuffings into the bowl.

P.S. For vegetarians, the way to make the stuffings is as follows:

Put finely chopped Shanghai bok choy, celery and dry mushrooms together. Cut one box of firm Tofu finely. Add the Tofu to the stuffings to make it sticky. Then, mix the stuffings. Now, add double the amount of seasonings (finely chopped ginger, light-colored soy sauce, dark-colored soy sauce, green onions, chicken essence, salt and green onion oil) to the mixture as instructed in the earlier directions. Then, pour some cornstarch (2 tbsp) into the stuffings. Stir them for some time and, when the stuffing is ready, place this vegetable filling in another bowl.

② Put some filling on one corner of the square shaped Wonton skin. Fold the fillings from the edge into the middle and then fold this side to the center again. Use the knife to dip some egg fluid onto the neighboring angle. Use the thumbs and forefingers on both hands to fold this angle as was

done for the filling side. In the second fold, you need to put the corner with egg fluid behind the other angle and make them filling and egg fluid overlap. Put these Wontons on a big plate.

③ Boil some water in the pot and put all the Wontons in. It will take 5 to 6 minutes to boil the regular Wonton and 4 to 5 minutes to boil the vegetarian Wonton. While the Wonton is being boiled, keep stirring the Wonton so that they do not stick together or to the bottom of the pot.

④ When the time is up, use a ladle to remove the Wontons from the pot. Pour some cold water on the Wonton and then drain the water out from the Wonton. And then pour some oil on the surface of Wonton so that they won't stick to each other in the stir-frying step.

⑤ Heat another pan and pour some vegetable oil into the hot pan. First, put some sliced ginger, onion and green onion. Then put all the Wontons into the pan, add a little bit of salt (1/2tsp) and stir fry the Wonton for sometime. Then add some water to keep the Wontons moist.

P.S. For spicy Wonton, the way to stir fry is as follows:

Heat another pan, and put vegetable oil in the hot pan. Then, put some sliced ginger, onion and green onion together with chili paste into the pan. Stir fry for some time until you can smell the fragrance of the chili paste. If you are not allergic to peanuts, you can also add some peanuts to it. Then, put all the Wontons into the pan and keep stirring the Wonton.

And for the duck sauce Wonton

Heat another pan. Put vegetable oil into the hot pan. Pour some sliced ginger, green onion, onion and duck sauce in. Then, put some dark-colored soy sauce and light-colored soy sauce in. Stir fry the mixture in the pan until you can smell the duck sauce. Lastly, put the Wontons into the pan and stir fry until ready.

⑥ Put the ready Wonton into the plate. For parties, putting several Wontons on a stick is customary and convenient. Now you can make Wontons of different flavors and enjoy a flavorful Chinese treat.