

## WONTON SOUP

*Makes about 96 wontons*

- 1/2 pound medium shrimp, peeled and deveined
- 1/2 pound ground pork
- 2 dried shiitake mushrooms, soaked, stemmed and chopped
- 1 green onion, minced
- 1 teaspoon minced ginger
- 1 1/2 teaspoons soy sauce
- 1/2 teaspoon salt
- Toasted sesame oil
- 2 package wonton wrappers (about 96)

In a food processor, pulse shrimp until finely chopped. In a bowl, combine shrimp, pork, mushrooms, green onion, ginger, soy sauce, salt and a few drops of sesame oil. Make one wonton, following directions below, and cook as directed to test seasoning (do not taste raw filling). Adjust as necessary.

To form wontons, place about 1/2 teaspoon filling just below the center of 1 wonton wrapper. Roll up from bottom about half way to completely enclose filling. Wet one of the rolled ends and bring both ends together, pressing to seal. Repeat with remaining filling and wrappers.

Drop wonton, 10-15 at a time, into a large pot of lightly salted boiling water. Cook 4-5 minutes or until wrappers are translucent and filling is cooked. Serve wontons in soup, or with soy sauce and chili oil for dipping.

Note: Wonton filling and filled wontons may be frozen; do not refreeze wontons made from thawed filling.