



Grandma's Wonton Soup

adapted from memory

*again, i don't have exact measurements, i dumped a lot of stuff in a bowl

- Wonton wrappers
- about 1 lb ground pork
- wood ear fungus, rehydrated in hot water, roughly chopped
- 1 medium onion, diced
- 2 cloves of garlic, finely diced
- some vermicelli noodles, hydrated in hot water, roughly chopped
- fish sauce to taste
- 4oz pate
- homemade chicken stock (really, you can use any kind of stock you want)

mix ground pork, fungus, onions, garlic, vermicelli, and pate together. add a dollop in the middle of wonton wrapper and make sure that you seal the meat in. i went simple and just folded the wrappers diagonally and sealed with a water/cornstarch mix. store in container covered with damp paper towel until ready to cook.

to cook, add to simmering pot of water (or stock) until wrappers are translucent. it doesn't take long for the meat to cook thru. to serve, put in bowls and pour hot stock over dumplings. consume as is, or dipped in hoisin/chili sauce.

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