

Date: _____ Period: _____ Full Name: _____

DEEP FRIED WONTON WONTON SOUP

Enough for appetizers and soup for 2

INGREDIENTS:

100mL Ground Pork
25mL Chopped Shrimp Meat
½ Green Onion
5mL Beaten Egg
Wonton Wrappers
To taste – salt, pepper, sugar, ground ginger

DIRECTIONS:

1. Mix all ingredients thoroughly for 3 minutes.
2. Place 5ml of meat filling on to one wrapper and then fold wrapper on the diagonal.
3. Moisten edges of the wrapper and squeeze edges together. Bring ends together (*you may also use the purse method).



To Make Soup:

Ingredients:

5-10mL Vegetable Oil
500mL Chicken Broth

Large amount of water
1 Green Onion

*2-3 Spinach Leaves



1. Bring a large pot of water to a boil. Add 5-10mL vegetable oil. Keep water at a full boil.
2. Place wontons in the water and boil for 5 minutes or until wonton floats on top of water. Drain.
3. In another pot, bring to a boil 500ml chicken broth, 1 chopped green onion and 2-3 leaves of chopped spinach.
4. Place chicken broth into soup bowl. Add 4-5 wontons. Serve.

To Deep Fry:

1. Preheat oil in a deep fat fryer to 350°F.
2. Deep fry wonton until golden brown. Drain on paper towels.
3. Serve with Sweet and Sour Sauce.

