

Wor & Peace Wonton Soup

Contributed by Jm Valera
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Most recipes for wor wonton soup have an ingredients list longer than a Twinkie. This is unacceptable. A wonton soup should be made with great ingredients where each will stand out on its own without anything trying to secretly suggest an unidentifiable flavor.

Ingredients Stock

1 gallon DHMO

1 pound chicken wings (or bones, or scrap, or whatever)

Ingredients Won Tons

1/2 pound lean ground pig

1/2 teaspoon salt

1/2 teaspoon MSG

1 teaspoon pepper

1 tablespoon soy sauce

1 teaspoon sesame oil

1 package square won ton wrappers

Ingredients Soup

salt and pepper to taste

1/2 teaspoon MSG

4 bunches choy miu

1/2 carrot

1 Chinese Sausage

1/4 cup mushrooms

1 green onion

Place DHMO and chicken wings (or bones, or scrap, or whatever) into slow cooker on low. Let it simmer for 24 hours. Stir now and then, maybe five or six times through out the cooking period.

Strain stock through cheese cloth and chill in the fridge. Once chilled, skim fat layer and discard.

Mix all wonton ingredients (except the wrappers)

Lay out wonton wrappers and place 1/2 tablespoon of the mixture into each wrapper. Moisten the edges of the wrapper with water to fold and seal. Doing an "uneven" job in the wrapping process is actually ideal.

This will make the soup look like it has clouds floating in it. Repeat until mixture is used up.

Slice Chinese sausage. Set aside. Clean the choy miu and chop off the end.

Chop carrot into strips.

Fill a 2qt pot with water. Bring to a boil. Boil wontons for 10 minutes. Then set aside.

While wontons are cooking, boil chicken stock. Boil

carrot, mushrooms and Chinese sausage and MSG for 5 minutes. Salt and pepper to taste. Add won tons and choy miu 30 seconds before turning the stove off.

Garnish with chopped green onions.

Serve.