



## Thai Recipes

### Wonton Soup

1 tablespoon vegetable oil  
1 tablespoon plus 1 teaspoon minced garlic  
2 tablespoons finely chopped fresh ginger  
1/4 cup thinly sliced scallions, plus 3 tablespoons finely chopped  
10 cups canned low sodium chicken broth  
1/2 pound ground pork  
1 egg yolk  
2 teaspoons soy sauce  
1 1/2 teaspoons rice wine vinegar  
1/2 teaspoon sesame oil  
1/4 teaspoon crushed red pepper  
About 30 wonton wrappers, thawed if frozen

In a large saucepan or soup pot heat the oil over medium high heat until hot. Add 1 tablespoon of the garlic and 1 tablespoon of the ginger and cook, stirring, until fragrant, 1 to 2 minutes. Add the 1/4 cup of sliced scallions and the chicken broth and bring to a boil. Reduce heat to medium low so that the broth just simmers. Allow broth to simmer for at least 20 to 30 minutes while the wontons are being assembled.

In a small mixing bowl combine the remaining teaspoon of minced garlic, remaining tablespoon of chopped ginger, 3 tablespoons of finely chopped scallions, the pork, egg yolk, soy sauce, rice wine vinegar, sesame oil and crushed red pepper. Mix until thoroughly combined.

Fill a small bowl partially with cool water and set aside. Using a teaspoon measure, place a heaping teaspoonful of the meat filling in the center of each wonton. Using your fingers lightly wet the edges of the wonton. Bring 2 opposite corners of the wonton together to form a triangle and enclose the filling, pressing edges firmly around the mound of filling to eliminate any air pockets and seal. Moisten opposite corners of the long side. Curl moistened corners toward each other, overlapping one on top of the other, and press the edges together to seal.