



## pork wontons;

1. (poark wohn-tohnz) *noun*.  
Flavored ground pork wrapped in light rice noodle shells.
2. Produces 3-4 Servings.
3. Preparation 60 mins.
4. Oven temperature set to --.

## Ingredients;

- |                         |                               |
|-------------------------|-------------------------------|
| 1¼ lb. ground pork      | 3 scallion greens             |
| 2 Tbsp. soy sauce       | 1 egg                         |
| 1½ Tbsp. ginger, minced | 3-5 leaves of Chinese cabbage |
| 1 Tbsp. garlic          | 1 tsp. oyster sauce           |
| 75-100 wonton wrappers  |                               |

## Instructions;

1. Peel the ginger and add it to a chopper. Add in the cabbage leaves and garlic and pulse until minced.
2. In a large bowl, add the ground pork, minced scallion greens, soy sauce, egg, oyster sauce and the mixture from the chopper. Stir lightly until just combined.
3. Using the wrappers, the filling, and a small bowl of water, wet the edges of a wrapper, fill with pork, and fold to desired shape. (Suggest triangle, then fold down top point and twist together other 2 sides.)
4. To cook, heat oil in the bottom of a non-stick skillet on medium-high heat. Add the wontons to the pan and cook 1-2 minutes until the bottoms crisp up.
5. Add water to the pan and cover with a lid to steam 5-8 minutes. Once most of the water has steamed the wontons, remove the lid and let the bottoms crisp back up. Serve warm with soy sauce.