

## Won Ton Soup

Makes 8 servings



### For the won tons:

- 2/3 pound ground pork
- 2 teaspoons soy sauce
- 2 teaspoons thinly sliced chives
- 1 teaspoon rice wine vinegar
- 1 teaspoon cornstarch
- 1 teaspoon grated ginger
- 1 garlic clove
- ½ teaspoon crushed red pepper flakes
- ½ teaspoon sesame oil
- 1 package (14 ounces) square won ton wrappers
- ¼ cup water

### For the soup:

- 2 quarts chicken broth
- 2-inch piece of peeled ginger
- 2 teaspoons soy sauce
- 2 garlic cloves, smashed
- ¼ teaspoon sesame oil
- 2 tablespoons sliced green onions for garnish

**Make won tons:** In a large bowl, mix pork, soy sauce, chives, vinegar, cornstarch, ginger, garlic, red pepper flakes and sesame oil until fully incorporated. Using your finger, wet the edges of won ton wrapper with water. Place ½ tablespoon of pork filling in center of won ton wrapper. Fold won ton in half diagonally to create a triangle, and seal the edges. Fold the two identical corners in on each other and press again to seal. Repeat until all won ton wrappers are filled.

**Make soup:** In a large pot, bring broth, ginger, soy sauce, garlic and sesame oil to a boil. Simmer on low heat 10 minutes, then remove ginger and garlic cloves and return it to a boil. Lower in the won tons and cook 10 minutes more. Serve into bowls and garnish with green onions.

Source: [delish.com](http://delish.com)