**Wonton Soup**

*~ Makes 4 servings (10 Wontons) ~*

**Ingredients:**

*Filling Ingredients*:

100 grams pork, ground

5 mL soy sauce

5 mL egg, beaten

½ clove garlic, crushed

½ green onion, chopped

2 mL black bean sauce

½ mL ginger, finely grated

10 won-ton wrappers

750 ml chicken broth

1/2 leaf bok choy, sliced thinly

1/2 green onion

1/2 large mushroom sliced thinly

**Procedure:**

1. Mix the filling ingredients together with your hands.
2. Heat the chicken stock in a saucepan. Taste for flavor. Cover. Bring to a boil.
3. Keep wrappers under a damp towel. Place 5 ml filling in the middle of one wrapper. Brush edges of wrapper with beaten egg. Push opposite corners together, then bring remaining corners up and twist all the ends at the top.
4. Place in soup all at once, cover with lid. Simmer for 10 minutes. TIME THEM! (they are done when the bottoms are crinkly).
5. In the last 2-3 minutes, add bite size pieces of bok choy, sliced mushrooms and onion. Steam with the lid on.
6. When done, carefully place wontons in the bottom of the soup bowl, and ladle with broth. Serve immediately!