

# CHINESE COOKING

via thru ZOOM  
with Jin

## *Shrimp Wonton Soup*

### Ingredients:

- 1 lb ground pork
- 8 large shrimp, peeled, divined, then chopped
- 1 large egg
- 1 bunch green onions
- 1 tbs ground ginger
- 1-2 packs of wonton wrapper
- 1 cup chopped cilantro
- 4 oz water

### Seasons:

- 3 tbs Soy sauce
- 1 tsp Sugar
- ½ tsp Salt
- 1 tbs Chicken essence
- Few dashes White pepper powder

### Prepare the filling:

- Put the ground pork in a large bowl, stir in the egg.
- Add in the water in 3-4 batches. After each water addition, mix it well to make sure that the water is completely absorbed into the pork.
- Add in the minced ginger, mix.
- Add in the soy sauce, sugar, salt, chicken essence, mix well.
- Add in the chopped shrimp, mix well.
- Add in chopped green onions and few dashes of white pepper powder, mix.

I will demonstrate how to wrap the wontons during our Zoom session.

