

Sichuan Pork Wontons

<http://userealbutter.com/2015/02/16/sichuan-pork-wontons-recipe/>
from [Saveur](#)

1 lb. ground pork
2 tbsps cornstarch
4 tsps dry sherry
4 tsps light soy sauce
2 tsps Chinese rice wine (Shaoxing wine)
3 cloves garlic, minced
2 1/2 inch piece of ginger, peeled and minced
40 square wonton wrappers
1 egg, beaten
kosher salt to taste
1/2 cup Sichuan red chile oil (see recipe below)
2 tbsps Chinese black vinegar (Chinkiang), or more – I like a lot more

sichuan red chile oil

1 cup canola oil
2 whole star anise
2 small cloves garlic, smashed
2 small black cardamom pods
2 whole cloves
1 bay leaf
1 small cinnamon stick, broken in half
1 1/2 inch piece of ginger, smashed
1/2 cup chiles de árbol, stemmed and chopped
1 1/2 tbsps Sichuan peppercorns
1/2 tbsp soy sauce
1/2 tsp kosher salt

Make the Sichuan red chile oil: In a 2-quart saucepan, heat the canola oil, star anise, garlic, cardamom, cloves, bay leaf, cinnamon stick, and ginger over medium-low flame until the garlic turns golden (about 15-20 minutes). Place the chiles, Sichuan peppercorns, soy sauce, and salt in a 1-pint glass jar. Pour the oil and all of the contents in the saucepan into the jar. Let the oil cool to room temperature, then remove the garlic and ginger. Seal the jar and let it sit for 24 hours. Strain the oil and discard any solids. Store in the refrigerator for up to 3 months. Makes about a cup.

Make the wontons: Mix the ground pork, cornstarch, dry sherry, soy sauce, Shaoxing wine, garlic, and ginger together in a medium or large mixing bowl. Place a teaspoon of the pork filling in the center of a wonton wrapper. Brush egg wash on the top two adjacent edges of the wonton wrapper (same side that has the pork). Fold the bottom two edges up to match the top two edges and form a triangle while pressing the edges together to seal the wonton (push any air pockets out from the center). Fold the two side

corners of the wonton in toward the center and use a little egg wash to secure them together (like crossing arms). Pinch the corners together. Repeat for the remaining wontons.

Bring a large pot of water to a boil. Drop the wontons into the boiling water and let boil for 5-7 minutes. You may have to do this in two batches if your pot of water isn't large enough. When the wontons float to the top, remove them with a slotted spoon to drain on paper towels. Place the wontons in a large bowl and pour the chile oil and black vinegar over top. Toss to coat and serve immediately. Serves 4-6.