

Wonton Soup

<http://userealbutter.com/2010/10/18/wonton-soup-recipe/>

1 pkg wonton skins (I like Denver Tofu brand wonton skins – about 45)
1 lb. of dumpling filling ([pork filling](#), [shrimp filling](#), or [shrimp chive filling](#) – whatever you like!)
little bowl of water
4 quarts chicken broth
scallions, sliced thin (for garnish)

Plop a teaspoon of filling in the middle of a wonton wrapper. Using your finger, wet the edges of half of the wonton skin. Fold the wrapper in half on the diagonal and press the edges together. Push any air pockets out when you seal it. Wet one of the bottom corners and fold the wings in front of the wonton so that they cross at the corners. Press the corners together. Heat 2 or 4 quarts of the chicken broth in a pot until boiling (depending on the size of your pot). Add the wontons to the broth and let it return to a boil. Make sure not to crowd the wontons. If it's a medium saucepan, then cook a dozen or so at a time. If it's a large pot, cook 2 dozen or more. When the wontons float to the top, they are done. Sprinkle scallions in each bowl and ladle soup and wontons over the scallions. Serve immediately. Makes ~ 40 wontons. To freeze: place wontons on a baking sheet (make sure they aren't touching) and set in freezer for 20 minutes or until the wonton wrappers are no longer soft. Put the wontons in a ziploc bag and freeze for up to a month. To cook, place frozen wontons in boiling broth (or water) and cook until the filling is done – should take several minutes longer than when you boil fresh wontons.