Lunar New Year
Wonton Soup

Pork and Cabbage Wonton Filling
- 1 pound finely minced Napa or green cabbage (about 1/2 a medium head)
- 1 tablespoon kosher salt, divided
- 1 pound ground pork
- 1 teaspoon white pepper
- 1 tablespoon minced fresh garlic (about 3 medium cloves)
- 1 teaspoon minced fresh ginger
- 2 ounces minced scallions (about 3 whole scallions)
- 1 package small wonton wrappers (40 to 50 wrappers)

Vegetarian Wonton Filling
- 1/2 cup coarsely grated carrots
- 1 cup shredded Napa or green cabbage
- 1/2 cups peas
- 2 tablespoons finely chopped scallions
- 2 teaspoons finely minced fresh ginger
- 1 tablespoon soy sauce
- 2 teaspoons sesame oil
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 package small wonton wrappers (40 to 50 wrappers)

Directions
- Combine cabbage and 2 teaspoons salt in a large bowl and toss to combine. Transfer to a fine mesh strainer and set it over the bowl. Let stand at room temperature for 15 minutes.
- Transfer cabbage to the center of a clean dish towel and gather up the edges. Twist the towel to squeeze the cabbage, wringing out as much excess moisture as possible. Discard the liquid.
- Combine all other ingredients and stir until well combined.
- To form wontons, place wrapper on flat work surface. Using a spoon, place a 2 teaspoon- to 1 tablespoon-sized amount of filling in the center of the wrapper. Use the tip of the finger on your other hand to very gently moisten the edges of the wrapper with water (do not use too much water). Wipe fingertip dry on kitchen towel.
- Fold wonton in half. Pull opposing corners and pinch together. Transfer finished wontons to a baking sheet.
- At this point the wontons may be frozen by placing the baking sheet in the freezer. Freeze dumplings for at least 30 minutes then transfer to a zipper-lock freezer bag for long-term storage. Dumplings can be frozen for up to 2 months and cooked directly from the freezer.
- To cook: make broth (see recipe below). Bring broth to a simmer. Drop up to half of the wontons in the broth and let cook until they float, about 5 minutes. Check a wonton for doneness. Serve in broth.

Broth:
Ingredients
- 3-5 cups chicken or veggie broth
- 2 garlic cloves , smashed (6)
- ¼" / 1 cm piece of ginger , sliced (optional, but highly recommended)
- 1½ tbsp light soy sauce (1)
- 1½ tbsp Chinese cooking wine
- ¼ - ½ tsp sesame oil
- leftover scallions parts (if using in wontons)

**Directions**
- Place broth ingredients in a saucepan over high heat. Add parts of scallions/shallots if leftover from wonton filling.
- Place lid on, bring to simmer then reduce to medium high and simmer for 5 - 10 minutes to allow the flavours to infuse. Pick garlic and ginger out before using.
- If using vegetables, blanch in the soup broth and place in serving bowl.