

Broken Wonton Soup

Good 10/15

Even with the convenience of packaged wonton skins, no one is going to fill and seal wontons while hurrying to get dinner on the table. But if you deconstruct the whole thing, you can pull together homemade wonton soup in minutes.

Ingredients

8 cups chicken or vegetable stock

4 ounces shiitake mushrooms

2 garlic cloves

½ inch fresh ginger

4 scallions

1 pound ground pork

1 egg

1 tablespoon soy sauce, plus more for serving

2 teaspoons sesame oil, plus more for serving

¼ teaspoon five-spice powder (optional)

Salt

24 wonton skins

Prep | Cook

- Put 8 cups stock in a large pot over medium heat. Twist off the mushroom stems and discard. Thinly slice the caps and add them to the pot. Peel and mince 2 garlic cloves and ½ inch fresh ginger. Trim and chop the scallions; separate the green and white parts.
- Combine the ground pork, egg, 1 tablespoon soy sauce, 2 teaspoons sesame oil, ¼ teaspoon five-spice powder if you're using it, the garlic, ginger, white parts of the scallions, and a sprinkle of salt in a medium bowl. Mix gently with a rubber spatula or your hands until just combined.
- When the stock boils, adjust the heat so it bubbles steadily.
- Pinch off and shape a walnut-sized piece of the pork mixture; drop it into the stock. Repeat until all the mixture is used. Cook, adjusting the heat so the stock bubbles steadily but not vigorously, until the meatballs firm up a bit, 1 or 2 minutes.
- Separate 24 wonton skins (refrigerate what remains for another use). Drop them into the pot, stirring carefully after every few to prevent them from sticking together. Cook until the meatballs are cooked through and the wonton skins are just tender, another minute or 2.

6. Taste and adjust the seasoning, adding more soy sauce if necessary. Divide among 4 bowls and serve, garnished with the green parts of the scallions and passing soy sauce and sesame oil at the table.

VARIATIONS

Broken Wonton Soup with Spicy Shrimp

Use peeled shrimp instead of the pork. Pulse it in a food processor with the egg and seasonings from Step 2, adding a bit of chopped fresh green chile, like Thai, and continue with the recipe.

Broken Wonton Soup with Gingered Chicken

Substitute ground chicken for the pork (to grind your own, follow the previous variation) and an additional 2 inches of ginger instead of the garlic.

Broken Ravioli Soup

Omit the ginger, sesame oil, scallions, soy sauce, and five-spice powder. Use cremini instead of shiitake mushrooms and olive instead of sesame oil. Substitute hot or sweet Italian sausage for the ground pork; if you can't

find it loose, squeeze it from the casings. When you add the wonton skins to the pot in Step 5, stir in a handful of chopped dried tomatoes if you like. Garnish with grated Parmesan.

Chinese Egg Noodle Soup

Omit the wonton skins. Follow the main recipe or any of the variations, adding 12 ounces dried Chinese egg noodles to the pot with the mushrooms in Step 1, or fresh noodles in Step 5.

NOTES

MAKE YOUR OWN

Chicken Stock 213

Vegetable Stock 212

Five-Spice Powder 759

IF YOU HAVE MORE TIME

Make wontons: You don't have to fold and seal the skins around the filling to get your wontons to hold their shape. Just take the pinch of

meat, put it at one pointed end of the wrapper, and roll the skin around it like a cigar. Drop these wontons into the soup in Step 4. Give them 2 to 4 minutes to firm up and cook through.

Make a fried noodle garnish: Cut a few extra wonton skins into thin strips and fry them in $\frac{1}{4}$ inch vegetable oil in a skillet over high heat until golden and crisp, just a minute or 2. Drain on paper towels and sprinkle with salt. Use for garnish along with the scallions.

SIDES

White Rice 941

Scallion Pancakes 940

**Broiled Radishes
with Soy** 880

**Edamame with
Chili Salt** 881