

The Limehouse Restaurant Recipes  
by Kwan Y. Jung, 1988

#### **(4) Won Ton Soup**

30 won ton skin

1/3 oz baby dry shrimp

2 oz shrimp, minced

3 oz ground pork

1 egg

Pinch of white pepper

Pinch of salt

Pinch of sugar

1 green onion, flaked

5 cups of soup stock

1 teaspoon light soy sauce

1 teaspoon sesame oil

1 cup bok choy, chunk cut

1. Place chicken and ham in the soup stock and boil to flavor. This is the base for the soup.
2. Deep fry the baby dry shrimp until golden. Drain oil and ground the dry shrimp into a powder. Set aside.
3. Break the egg in a bowl, put in ground pork, shrimp, white pepper, salt, sugar and dry shrimp powder. This is the filling for the won tons. Mix well and wrap a bite-sized portion of the filling in a won ton skin. Won ton is made.
4. Boil a pot of water and place the filled won ton skins and the bok choy in. Stir and cook until all the won tons float on top of the water. Drain and rinse with water. Set aside.
5. In a large soup bowl, sprinkle in white pepper, sesame oil drops and light soy sauce. Place the cooked won tons and bok choy in the bowl and add the boiling soup stock. Add salt to taste and top with green onions. Serve.

**Kwan's comment: The key to have a delicious won ton is the dry shrimp powder. It is a must have item for making won tons.**