

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(5) War Won Ton Soup

5 oz chicken, sliced cut

5 oz shrimp, shelled and de-veined (36-50 count)

5 oz bok choy, cut to bite sized pieces

2 oz snow peapods

2 oz button mushrooms, sliced

1 oz bamboo shoots, sliced

1 oz water chestnuts, sliced

1 oz green onions, chopped flake

6 pieces BBQ pork, thinly sliced

20 won ton skins

Pinch of salt

Pinch of white pepper

Drops of sesame oil

1. First follow the steps of making of Won Ton Soup recipe, then add all the above ingredients to soup base. Boil until the chicken is cooked and the won tons float. The War Won Ton soup is ready to serve.

Kwan's comment: This is a favorite soup served in the Limehouse Restaurant because of it's size, taste and ingredients in it.