

紅油抄手

Recipe B - Schuan **Spicy** Wonton

No need to thaw.

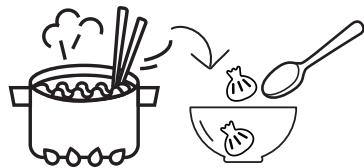
Read the entire recipe card before cooking.

1



In a large pot, bring 4 liters of water to a boil. Put the frozen wonton into the pot.

2



Reduce heat to medium and simmer for 12 minutes, stir occasionally. Use a strainer or sieve, gently transfer toppings from water into a bowl.

3



Bring out a serving bowls and add the following ingredients. (This recipe is for 12 wontons)

4



Use a slotted spoon to transfer the hot wontons straight into the bowls. Give everything a good mix then sprinkle with finely chopped scallions.

* below ingredients not included in this kit

1 teaspoon minced garlic

1 tablespoon light soy sauce or regular soy sauce

1 teaspoon black vinegar

1 tablespoon Wonton Hut's chili oil

1 teaspoon of Chinese Sesame Paste

¼ teaspoon ground Sichuan pepper

¼ teaspoon sugar