**Won Ton Soup**

*Wontons:*

1. mL ground pork

1 green onion, finely chopped

1. mL grated fresh ginger root

2 mL cornstarch

2 mL soy sauce

3 drops hot pepper sauce

10-12 wonton wrappers

*Broth:*

500 mL chicken broth (= 500 mL water & 3 pkg. oxo)

5 mL soy sauce

2 mL sesame oil

½ mL hot chilli paste

 Salt and pepper to taste

1. mL shredded fresh spinach

1 piece green onion, thinly sliced

1. Prepare pot for steaming wontons: Fill a large pot half full with water. Place a colander (steamers or sieve) on top and place on lid. Bring to a boil and reduce to medium-low until ready to use.
2. Wontons: in bowl, combine ground pork, green onion, ginger root, cornstarch, soy sauce and hot pepper sauce; mix until well blended.
3. Lay wonton wrapper on work surface. Place 5 mL ground pork mixture in centre of each one. Using finger-tips, moistened four edges with water. Fold each wrapper in half to form a triangle; press to seal the edges.
4. Arrange wonton in steamer, don’t over crowd. Cover and steam for 10 minutes or until pork is no longer pink (you might have to cut one open).
5. Meanwhile, in a medium pot, combine all the broth ingredients. Bring to a boil and reduce to low. Cover until ready to use.
6. Just before serving stir in spinach into broth to wilt. Place wontons in each bowl. Ladle soup over top. Garnish with green onions.