**Wonton Soup**

1 ½ tsp. vegetable oil 3 garlic cloves, minced

1 tbsp. finely chopped or grated ginger 2 tbsp. finely sliced scallions

5 cups chicken broth ¼ lb. ground pork

1 egg yolk 1 tsp. soy sauce

¾ tsp. rice wine vinegar ½ tsp. sesame oil

1/8 tsp. crushed red pepper About 15 wonton wrappers

¾ cup thinly sliced bok choy ¼ cup thinly sliced mushrooms

In a small mixing bowl, combine 1 clove garlic, ½ of the ginger, 1 tbsp. scallions, pork, egg yolk, soy sauce, rice wine vinegar, sesame oil, and crushed red pepper. Mix until thoroughly combined.

Lay out a few wonton wrappers on a flat surface (keep remaining wrappers wrapped with plastic and/or covered with damp towel. Fill a small bowl with cool water and set aside. Place a heaping tsp. of filling in the center or each wonton wrapper. Using your fingers, lightly wet the edges of the wrapper with water. Bring opposite corners of the wonton together to form a triangle and enclose the filling, pressing edges firmly around the mound of filling to eliminate any air pockets and seal. Moisten opposite corners of the long side; curl them toward each other and press the edges to seal. When wontons are all assembled, set aside.

In a large saucepan, heat vegetable oil over medium heat until hot. Add ½ of the ginger and 2 cloves minced garlic and cook, stirring until fragrant, 1-2 minutes. Add 1 tbsp. of scallions and the broth and bring to a boil. Reduce heat to medium low so that the broth just simmers. Allow broth to simmer for 20-30 minutes.

Add sliced bok choy and mushrooms to the broth and cook for 2-3 minutes. Using hands or slotted spoon, gently add wontons to simmering broth. Increase the heat slightly so broth returns to a gentle simmer. Cook, stirring occasionally (very gently), until the wontons float and pork filling is cooked through, about 5 minutes. Serve immediately.