

# Won Tons

**Filling:** ½ pound pork minced very fine, ¼ pound shrimp minced, 1 ½ tsp MSG, 1 tsp salt, 2 eggs beaten, and a little pepper. Mix the above ingredients well in a bowl. Place ½ tsp filling on the wrapper then fold diagonally so that it will resemble a triangle and join two extreme ends together with a bit of beaten egg.

**Won Ton in soup:** drop the won ton in boiling water to cook. When it floats to the top the meat is cooked. Remove and drain. Boil soup stock with chinese green vegetables and sliced fresh mushrooms, about 10 min. Then pour in the cooked won ton and bring to a boil again. Garnish with green onions.

Deep fry won ton: heat oil 350 and put in uncooked won ton. Deep fry until golden brown. Serve with my favorite hot sweet / sour sauce.

NOTE: wonton and eggroll wrappers are readily available in stores