



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at worldhelp.net/freedom.

INGREDIENTS

Wonton Ingredients

1 pack Wonton Wraps
 1 1/3 pounds Shrimp, peeled and deveined
 2/3 pound Pork Loin, minced
 1 Tbsp Sugar
 1 tsp Cilantro, crushed
 1 tsp Garlic, crushed
 1 tsp Black Pepper
 1 Tbsp Vegetable Oil
 1 Tbsp Soy Sauce
 1 Tbsp Golden Mountain Seasoning Sauce*
 1/2 tsp Salt
 1 Egg White
 2 Tbsp Tapioca Starch (or 1 Tbsp Cornstarch)

Soup Ingredients

5 cups (40 fl oz) Chicken Stock
 1/2 Tbsp Salt
 1/4 cup Green Onions, chopped
 1/4 Cilantro, chopped
 2 Pork Bouillon Cubes

Shrimp Wonton Soup

1. Bring chicken stock to a boil in a pot. Add the other soup ingredients and mix well. Set soup aside but keep hot.
2. Using a food processor, mince the shrimp.
3. Add the pork, cilantro, garlic, black pepper, soy sauce, Golden Mountain seasoning sauce, salt, sugar, starch, and egg white to the food processor. Mix until well combined.
4. Place mixture into the refrigerator for about 10 minutes to marinate.
5. Spoon a small amount of the shrimp mixture into the middle of a wonton wrap.
6. Wet all four edges with a touch of water. Then, bring two corners together and fuse the edges to make a triangle.
7. Wet the three corners and bring them together again to make a little stuffed wonton shape that will keep the mixture enclosed.
8. Repeat until all wontons are full or the mixture is gone.
9. In a separate pot from the soup, bring four quarts of water to a boil. Add a pinch of salt and a tablespoon of vegetable oil to keep the wontons from sticking together.
10. Place wontons into the water a few at a time to avoid them sticking together and boil for about 1-2 minutes until they float. Remove from the water.
11. To serve, place the desired number of cooked wontons into a bowl. Then, pour the steaming soup over the top. Garnish with cilantro.

Cooking Tip: Golden Mountain Seasoning Sauce is a cooking staple in Thailand, but if you don't have any on hand, you can make your own substitute. Simply combine 2 Tbsp of soy sauce, 2 Tbsp of vegetable or chicken stock, and 1/4 tsp of sugar.