

## Wonton Dumplings (Nut-Free)

I altered this recipe from Semi-Homemade Cooking with Sandra Lee. She calls for 1 packet of oriental sesame dressing mix. While we eat a ton of Asian-inspired food, this isn't a regularly stocked item in our house, so I simply omitted it with no sacrifice. Also, while I usually have oyster sauce on hand, I was out, so I used tamari (soy sauce) instead. We also opted to boil ours in broth instead for some simple wonton soup (my husband's favorite!). I included both instructions below.

- 1 pound ground pork or turkey
- 1 (5-ounce) can water chestnuts, drained and finely chopped
- 1/2 cup scallions (green onions), finely chopped
- 1 tablespoon minced garlic
- 1 tablespoon jarred minced ginger
- 1 tablespoon sesame oil
- 1 egg, beaten
- 2 tablespoons oyster sauce or soy sauce or tamari
- 1 (16-ounce) pack wonton wrappers
- Savoy or Napa cabbage
- Bamboo steamer

In a large bowl mix pork/turkey, water chestnuts, scallions, garlic, ginger, sesame oil, egg, and oyster sauce. Fill center of each wonton wrapper with 1 teaspoon of meat filling. Gather wrapper up and twist to secure sides. Brush the edges of the wontons with water to help seal. Arrange cabbage leaves on the bottom of a bamboo steamer. Place dumplings about 1-inch apart and steam until the filling is cooked through, about 20 minutes.

To Boil: Fill a pot with 1 quart of chicken broth and an additional cup of water. Add the wontons and boil until the wonton skins are tender (like pasta). If desired, add other seasoning, vegetables (that cabbage sliced up works well), etc for variations on the broth. We like it simple.