



Wontons Two Ways
with Chef Hsiao-Ching Chou

Chicken Broth
Wontons
Wonton Soup
Chili Sauce for Wontons
Chili Oil

Ingredient List:

- Baby bok choy, ½ pound
- Balsamic vinegar, 1 tablespoon
- Chicken, 1 whole, about 3 pounds
- Chili bean sauce, 2 tablespoons
- Chinese or Korean chili powder, 1 to 2 teaspoons
- Garlic cloves, 1 teaspoon finely minced or crushed
- Ginger, 3 slices fresh
- Green onions, 1 bunch
- Red pepper flakes, 1 to 2 teaspoons
- Salt, kosher, 2 teaspoons, plus more as needed
- Sesame oil
- Shallot, 1 medium, finely minced
- Shaoxing wine or a dry white wine (varietal doesn't matter), ¼ cup
- Shiitake mushrooms, 8 dried shiitake, soaked in warm water to reconstitute
- Sichuan peppercorns, 3 teaspoons
- Soy sauce
- Sugar, 1 teaspoon
- Vegetable oil, ½ cup
- White pepper powder or freshly ground white pepper, optional
- Wonton wrappers (the wrappers that are square), 1-2 packages (get 2 packages if you want to make extras to freeze)
- Water

Equipment list:

- Chef's knife
- Cutting board
- Food processor
- Heat-proof bowl, small (for cooling the chili oil)
- Ladle
- Measuring cups and spoons
- Mixing bowls
- Mixing tool (such as a spatula or spoon/fork)
- Serving bowls
- Slotted spoon
- Small sauce pot
- Soup/stock pots (1 for making broth, 1 for boiling wontons)