Vegetables Won Tons
Makes 4 servings of 3 Won Tons each

2 cups  Won Bok Cabbage, blanched, chopped fine
4 oz.   Water chestnuts, chopped
4 oz.   Dried shiitake mushroom, soaked in water and minced
½ Box   Firm Tofu (use extra firm tofu if available), minced
1 Tbsp  Ginger, minced or grated
1 stalk  Green onion, chopped
12 squares Won Ton Wrappers
1 Tbsp. Soy sauce
1 Tbsp  Sesame oil
1 Tbsp  Oyster sauce
3 cups  Chicken Broth, low sodium (plus
1 stalk  Green onion, chopped (for the soup, optional)

1. Blanch the Won Bok cabbage – bring water to a boil in a large pot, add won bok leaves and turn off the heat. Remove leaves and blot dry with towel.
2. Mix all the ingredients (except the chicken broth) in a mixing bowl.
3. Place a won ton wrapper on the cutting board or a plate, with a corner facing you (looking like a diamond shape).
4. Scoop 2 table spoons of the mixture in the center of the square.
5. Use a spoon, brush, or clean finger and moisten the border of the top two sides.
6. Fold from bottom up into a triangle. (for small children the won ton is done).
Additionally for older children:
7. Pull the two bottom corners of the triangle towards each other and cross them, make them stick with a dab of water on the wrapper and pinch firmly.
8. While holding the point of the triangle and the crossed ends with each hand, push and flip the middle through so the won ton looks like a little boat.
9. Heat the chicken broth with equal amount of water until boiling in a pot.
10. Place the won tons in the boiling broth. They will sink. When done, the won ton will float to the top. Cook in batches if the pot is not big
enough. (or use more chicken broth in a bigger pot to cook them all at once).

11. Serve won tons on their own, or in a bowl of chicken broth with a sprinkle of chopped green onion.