

Lunar New Year Recipes With Chris Toy

<http://www.youtube.com/user/cmtoy>

<https://tinyurl.com/ctoycookbooks>

New Year's Lobster Wonton Soup (makes 8-10 bowls)

4 quarts chicken/vegetable/seafood broth, 1 oz dried mushrooms, 2 cups sliced bok choy, 1 bunch chopped scallions
1 Pkg. Wonton wrappers, ¼ lb ground pork, ½ lb minced lobster meat, 2 cloves crushed chopped garlic, 2 Tbs. crushed
chopped ginger, 1 Tbsp cooking wine, 2 Tbsps soy sauce, 1 Tbsp cornstarch

Vegetarian options: Use vegetable broth. Replace meat and lobster with extra firm crumbled tofu, chopped seitan, or tempeh.

Place mushrooms into broth and heat until it simmers. Make wonton filling by combining sugar, ground pork, minced lobster, garlic, ginger, soy sauce, cornstarch and wine in a bowl. Place about a ¼ cup of water in a small bowl.

Place empty wonton skin on working surface so it looks like a baseball diamond with you sitting just behind home plate. Place a very small (1/2 tsp) of filling on pitcher's mound. It's important to keep the amount small enough so it cooks in about one minute.

Then dip a couple fingers into the small bowl of water and paint around the bases. Fold home plate up to second base, making a triangle.

Seal the edges and start a new wonton!

After all the wontons are made bring broth to a rolling boil and place the wontons in one at a time.

After a minute of boiling place the sliced bok choy into the soup followed by the chopped scallions. Serve hot.

Lucky New Year's Spring/Egg Rolls

1 Pkg eggroll wrappers, 2 Tbs crushed ginger, 4 cloves crushed garlic, 1 pkg slaw, 1 bunch chopped scallions, 1/8 lb shrimp, 1/8 lb ground chicken, 1/8 lb ground pork, 1/8 lb ground beef, 1 package of slaw or two cups of shredded vegetables (bok choy or napa cabbage, carrots, onions), oil for deep frying

Vegetarian options: Replace shrimp, ground chicken and ground meat with bean sprouts, crumbled extra firm tofu, chopped mushrooms, seitan, or tempeh.

Heat oil in wok until just smoking. Brown ginger and garlic. Add ground meat and shrimp and fry for one minute. Add slaw and toss lightly for 30 seconds. Turn off heat, add scallions and toss lightly

Making Spring Rolls

Place wrapper so it looks like a baseball diamond with you at home plate. Place two tablespoons of cooked filling shaped like a cigar across pitcher's mound. Moisten the baselines with water. Bring first base and third base so they overlap about 1/4 inch over pitcher's mound. Bring home plate up to pitcher's mound and roll the infield up to second base. Heat oil until a wooden chopstick or the handle of a wooden spoon bubbles when placed in the oil. Deep fry egg rolls until light brown, place on paper or rack to drain.

Duck Sauce

1 cup apple sauce, 1 small can crushed pineapple, 1 Tbsp brown sugar, 2 Tbsps balsamic glaze

Hot Mustard

2 Tbsps ground yellow mustard, 1 tsp spicy sesame oil, 2 Tbsps rice vinegar

Combine mustard, sesame oil, and vinegar to make a thin paste. Let sit for five minutes. Add more mustard or vinegar for desired consistency.