

# Chao Shou (Sichuan Pork Wontons)

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-black-vinegar-pork-recipe>

## Ingredients:

- 1 1/2 pounds ground pork
- 3 tablespoons cornstarch
- 2 tablespoons dry sherry
- 2 tablespoons light soy sauce
- 1 tablespoon chinese rice wine
- 4 cloves garlic minced
- 1 ginger 4" piece, peeled and minced
- 40 wonton wrappers 3½"-square
- 1 egg beaten
- kosher salt to taste
- 1/2 cup oil hong you, Sichuan red chile, ; see recipe, or use store-bought, plus more for serving
- 2 tablespoons black vinegar Chinkiang, plus more for serving

## Nutrition:

1. Calories: 1710 calories
2. Carbohydrate: 198 grams
3. Cholesterol: 205 milligrams
4. Fat: 72 grams
5. Fiber: 7 grams
6. Protein: 64 grams
7. SaturatedFat: 16 grams
8. Sodium: 2640 milligrams
9. Sugar: 1 grams

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