**Classic wontons**
Makes about 40-50

1/2 Head of cabbage
3 Shiitake mushrooms soak in cold water until soft, Stems removed and finally chopped
8 ounces ground pork or other ground meat or firm tofu finely chopped
2 teaspoon sesame oil
2 - 3 tablespoons soy sauce
3 scallions
1-inch piece of ginger peeled
Salt as needed
40-50 Wonton skins
Dipping sauce (recipe below)

Finely chop cabbage by hand or with a food processor. Sprinkle about 2 teaspoons of salt over the cabbage and mix well, set aside for 20 minutes. Rinse cabbage underwater and squeeze dry. Put ginger and scallions in a food processor or blender and process into a paste; add a little water or oil as needed. The mixture in a strainer and squeeze the water out reserving scallion and ginger mixture for use later on.

Combine fried cabbage with mushrooms, pork, or other ground meat or tofu, soy sauce, sesame oil, and scallion ginger water if you want to check the seasoning microwave, a teaspoon of filming for 30 seconds and taste, adjusting seasoning as needed. Fill wonton skins with 1-2 Teaspoons of filling, Call outer edge of wonton skins with water, fold into a triangle and bring up the corners of the triangle to seal. Bring a pot of water and gently place wontons inside. Boil wontons until they float, then add half a cup of cold water and bring back to a boil. Strain wontons and serve with or without soup and dipping sauce.

**Dipping sauce**
1/2 cup soy sauce
2 tablespoons water
2-3 tablespoons rice wine vinegar
1 teaspoon sugar
2-3 teaspoons leftover ginger scallion
3 cloves of garlic, minced

Combine all ingredients, mix well, and adjust seasoning to your liking.