

CHINESE DUMPLING SOUP

Ingredients

FROM FOOD NETWORK

- 8 cups low-sodium chicken or mushroom broth
- 1 2-inch piece fresh ginger, peeled and julienned or cut into match sticks
- 1 tablespoon soy sauce, preferably dark
- 1/4 cup Shaohsing rice cooking wine or pale dry sherry
- 1 tablespoon balsamic vinegar/or 2 tablespoons black vinegar
- 2 teaspoons dark sesame oil
- 1 teaspoon sugar
- Pinch of salt
- 2 carrots, thinly sliced on the bias- about 1 cup
- 24 frozen Chinese dumplings, pork, shrimp, or 1 pound package
- 3 scallions (white and green parts), thinly sliced
- 4 cups bag baby spinach
- chopped cilantro (optional)
- Asian chili paste (optional)

Directions

1. Put the broth, ginger, soy, wine, vinegar, sesame oil, sugar and salt in a soup pot and bring to a boil over high heat. Adjust the heat so the broth simmers and cooks to lightly flavor with ginger, about 10-15-minutes.
 2. Add the carrots, and simmer until tender and cooked through, about 5 minutes. Just before serving, add the dumplings, cook for 3 minutes, stir in the scallions and spinach and cook until the greens wilt, about 1 minute. Divide among warm bowls and serve. Serve with chili sauce on the side if desired.
- soup.

