

## **DUMPLING AND NOODLE SOUP**

### **Ingredients**

4 Big Bowl Dumplings, chicken or vegetable (thawed)\*  
2 pieces baby Bok Choy, washed and bottom trimmed  
3 oz Chinese noodles, cooked as directed  
4 pieces Shiitake mushrooms  
12 oz Broth

### **Chicken Stock\*\***

This simple and delicious stock is the basis for many of Big Bowl's soups and sauces. It requires a little time and patience, but not a tremendous amount of work.

5 pounds of chicken bones, uncooked (backs are best)  
Water  
¼ cup cane sugar  
¼ cup kosher salt  
¼ cup fish sauce (3 Crabs brand preferred)

Place chicken bones into a deep stock pot. Fill with water to just cover, about 3 gallons. Turn heat to high and bring to a boil. Skim and discard all foam off of the top, and turn down to simmer. Simmer slowly for 2 to 3 hours, skimming every fifteen minutes. Remove from heat and strain into another container. Add the remaining ingredients; taste and adjust seasoning as necessary.\*

### **Soup Assembly**

Place dumplings in a steamer for 5 minutes. Put all broth into a pot; bring to a boil. Add dumplings and remaining ingredients at the same time and simmer together for one minute to heat and combine flavors. Serve immediately and garnish with minced scallions.

*Serves one as a meal, or two as part of a larger meal.*

\*You can also make your own dumplings; see previous recipe.

\*\*The seasoning listed is for a 2 gallon yield of broth. If less than 2 gallons, add some water; if more than 2 gallons, continue to reduce. The yield of stock is more than is needed for this recipe, but it can be refrigerated or frozen for future use.