

# Potsticker Soup

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## Ingredients

6 cups reduced-sodium chicken broth	1 package of frozen potstickers
2 Tb soy sauce	(approx 4 or 5 potstickers per person)
1 tsp grated fresh ginger (or ½ tsp ground ginger)	½ tsp white pepper ( or less to taste)
	2 scallions, sliced

## Instructions

To begin, combine the broth, soy sauce and ginger in a Dutch oven or other large soup pot. Bring these to a boil over medium high heat and drop in your frozen potstickers. I add in about 4 or 5 per person. Cook these for 5 minutes, or until the potstickers are done.

When the potstickers are done cooking, add in a little white pepper. White pepper is a bit hotter than regular black pepper. I add in 1/2 teaspoon, but if you don't care for heat, add in 1/8th of a teaspoon and give the broth a taste. Add a little more white pepper for more heat. Slice up a couple scallions and sprinkle them in the bowls of soup.

Enjoy!