

CRISPY WON TON

INGREDIENTS:

½ lb ground pork
1 egg
½ stalk green onions (chopped)
1 Tbsp shoyu

Dash of salt
1 pkg won ton wrappers



DIRECTIONS:

1. Mix all ingredients (except the won ton wrappers) together in a bowl.
2. Place approximately 1 teaspoon of mixture onto the center of each won ton wrapper.
3. Moisten the edges of the won ton wrapper with water. Fold won ton wrapper in half to form a triangle. Pinch edges together to enclose mixture.
4. Deep fry in oil until won ton is a light golden brown color.
5. Yields approximately 40 won ton.

