

Fried Wontons

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Ingredients

1/2 lb ground pork, chicken or turkey
1/4 lb shrimp, chopped into small pieces
1/2 teaspoon soy sauce or fish sauce
1/2 teaspoon sesame oil
3 dashes white pepper powder
1 pack wonton wrappers
Water, for sealing
Oil, for deep frying

Directions

In a bowl, mix the ground pork, shrimp, soy sauce, sesame oil and white pepper together. Stir to combine well to form a sticky filling.

To wrap the wontons, lay a piece of the wonton wrapper on your palm and add 1/2 tablespoon of the filling in the middle of the wrapper. Dip your index finger into the sealing water and trace it on the outer edges of the wonton wrapper.

Heat up some oil for deep-frying. Deep fry the wontons until golden brown. Serve hot with Thai sweet chili sauce or regular chili sauce.