

# **DEEP FRIED WONTONS WITH SWEET AND SOUR SAUCE**

## **Wonton Filling**

250 mL	ground pork
2	water chestnuts, chopped fine
1	green onion, finely chopped
15 ml	soy sauce
2 ml	garlic paste and ginger paste
1 mL	salt and pepper
5 ml	sesame oil (optional)
24	wonton wrappers
---	oil for frying

## **Sauce**

30 ml	soy sauce	15 ml	ketchup
45 ml	rice vinegar	30 ml	water
60 ml	brown sugar	10 ml	cornstarch
15ml	lemon juice		

## **Method:**

1. In a medium bowl mix together the pork, water chestnuts, onion, soy sauce, garlic + ginger paste, sesame oil and salt and pepper. **TURN ON YOUR OIL FOR DEEP FRYING NOW.**
2. In a small custard cup mix together 15 ml cornstarch and 15 ml water. Use this as glue for the wontons or else use beaten egg.
3. To prepare sauce: Place all ingredients in the bottom of a small pot. Whisk everything together and heat to boiling, stir constantly for 3 mins. When thickened take off heat and cool in a small white soup bowl. If too thick, thin out with more water. Adjust seasonings to taste.
4. Place a teaspoon of filling in the center of each wonton wrapper. Moisten edges of wrapper with cornstarch mixture or beaten egg and gather all the edges at the top and pinch the edges together to seal or use king hat method or a fold over triangle.
5. To deep fry wontons heat up oil in deep fryer to 375 degrees F. Deep fry 6 wontons at a time for 2 minutes or until they are crisp and golden.
6. Remove wontons from oil and drain on a paper towel. Finely shred some green cabbage on a dinner plate. Place the wontons on top (this helps to absorb the oil) and serve with the sweet and sour dipping sauce.