

# Sizzling Won Tons

~30 won tons (easy to double recipe)

*Ingredients:*

*1 package square won ton wrappers*

*4 ounces softened cream cheese*

*1 green onion finely chopped*

*3/4 teaspoon grated ginger*

*1/3 pound spicy ground pork*

*Vegetable oil for frying*

*1/2 cup spicy teriyaki sauce (or 1/2*

*teriyaki sauce and 1/2 spicy chili*

*sauce)*

1. Cook meat in medium sized pan or wok until about 1/2 done
2. Add spicy teriyaki sauce and cook until meat is cooked through
3. Drain meat and keep excess sauce for dipping, if desired.
4. Mix cream cheese with green onion and ginger
5. Stir meat into cream cheese mixture
6. Place won ton wrapper on wet surface (plastic cutting board will work) and turn over to ensure both sides are wet
7. Place 1 teaspoon of filling in center of wrapper and fold wrapper over to form a triangle
8. Starting at one end pinch wrapper closed with thumb and finger
9. Fold over the two corners opposite corners and pinch together above filling
10. Repeat 6-9 until done, keeping completed won tons on surface covered with a damp paper towel
11. Heat 1/4"- 1/2" of oil to 350° (use a digital thermometer to track) in small pan
12. Place 4-6 won tons into pan and cook for about a minute (until golden brown on bottom).
13. Flip won tons over and cook second side until golden brown (about a minute)
14. Drain on paper towel