

Won Tons Recipe

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1 ½ cups of lean sausage
1 medium egg
1-4 oz. can of water chestnuts, chopped
4 green onions, chopped
¾ cup celery, small diced
4 oz. cooked shrimp (or 1 4 oz. can of tiny shrimp)
1-2 pkg(s) of Won Ton Skins

¼ cup water
2 Tbsp. of cornstarch

1. Brown your sausage over medium heat in skillet. Drain off the fat and set aside.
2. Beat egg in a medium bowl with a fork.
3. Add water chestnuts, onions, celery, and shrimp. Mix together.
4. Mix in the sausage.
5. Open your Won Ton Skins (usually found in the produce or refrigerated section of your grocery store).
6. Fill a small bowl with the water and cornstarch and mix them together. This will need to be stirred occasionally as you make the won tons so that the solutions stays mixed together. This is used to seal up the won ton edges.
7. Take one Won Ton Skin at a time and add about 1 to 1 ½ Tbsp. of the sausage mixture to the middle of the won ton.
8. Dip your CLEAN fingers into the cornstarch water and run them along the edges of the won ton. Fold the Won Tons into a triangle and then pinch the edges together so that the meat will stay inside and it seals up nicely.
9. While preparing the Won Tons into triangles, heat up some frying oil so that it reaches a frying temperature.
10. Fry the Won Tons until they are golden brown.
11. Pull them out and let them drain on some paper towels before serving.