



**Two Jews Making Food
Episode 11
FRIED WONTONS**

Ingredients:

- 1 package square wonton skins
- 1 lb. ground beef (or other ground meat of choice)
- 1 egg
- 2 Tbsp. Soy Sauce
- 1 Bunch of scallions, chopped
- 1 Can of water chestnuts, chopped
- Salt & Pepper to taste
- Oil for frying

Dipping Sauces: Sweet & Sour and Hot Mustard are a must!

Instructions:

- Mix all ingredients (except wonton skins and oil) in a bowl with god's spoons (aka your hands!)
- Remove skins from package and fill a small bowl with water
- Place a teaspoon of meat in the middle of the wonton skin, wet two sides of the skin, fold into a triangle. Then fold the ends together at the center and flip inside out (I realize this is impossible to convey in words, so watch the show or look for the tutorial on our social media)
- Add about ¼ inch of oil to a frying pan and let it get hot.
- Fry the wontons on both sides until dark brown. Remove and place on paper towels to drain and cool.
- Plate and serve with dipping sauces. YUM!

A note about the oil. Some burners, especially induction, can get really hot very fast. Be careful to lower the temp if your oil starts to bubble, smoke, or splatter!