Fried Wontons

4 servingsPrep time: 1 hour (includes chill time)Cook time: 10 min

Ingredients

1 package of wonton wrappers (14 oz), 2 stalks of green onions, 4 oz shrimp (peeled and deveined), 15 oz ground pork, 2 oz of water chestnuts sliced (usually comes in an 8oz can), 2.5 tbsp cornstarch, .5 tsp white pepper, 1 tsp salt, 1 tsp sugar, 1 tsp chicken bouillon, 1 tsp lard, 1 tbsp oyster sauce, 1 tbsp water, 1 tbsp sesame oil, 1/2 cup lard Optional: sweet & sour sauce

Directions

1.) Finely chop the scallions and set aside. Roughly chop the shrimp into 1/2 inch pieces, then set aside. Mince the water chestnuts and set aside. 2.) Mix the seasonings together (corn starch, white pepper, salt, sugar, chicken bouillon, lard (1 tsp), oyster sauce and water), then pour over the ground pork. Using your hands, mix the seasonings in with the pork until it becomes like a paste. Add in the sesame oil, shrimp and green onions, then mix for another 30 seconds. Shrimp should be disbursed evenly throughout the paste. Refrigerate the filling for 30 minutes 3.) To fill the wontons, make an “O” sign with your fingers (index finger and thumb touching, with the rest of your fingers slightly curled in), and lay a single wonton wrapper on top.

Using your other hand, scoop out approximately 1 tsp of filling and place it in the center of the wrapper. Use the spoon to gently push the filling down into the hole, then press your index finger and thumb together to close the wonton up. The end result should look like a little purse. Put your wonton on a tray and cover with a tea towel. Continue to wrap your wontons until all the filling is used up. 4.) Melt the 1/2 cup of lard and lightly brush over each wonton. Place wontons in a single layer and cook the wontons in the air fryer for 5 minutes at 350 degrees F. Then flip over and cook for another 5-6 minutes until the wontons are golden brown and nice and crisp.

5.) Enjoy with sweet & sour sauce or your own preferred dipping sauce!