



CS Pork Wontons

Source: Robin Young *The Captains Shack* Boise, ID
1 Feb 2022 **PDF:** CS-Pork-Wontons.pdf
Prep: 1 hr 20 min **Cook:** 30 min **Total:** 1 hr, 50 min
Serves: 6 **Yield:** ~24 Wontons

Note: Try adding a little shredded Napa Cabbage on top of the pork before sealing the wonton.

Ingredients:

2 lbs ground Pork, not sausage
2 T grated fresh Ginger, more for dipping sauce.
2 T fine diced Garlic
2 T Dark Shoyu Soy Sauce, or your favorite good one
4 large Green Onions, diced and greens
5 T Crisco Vegetable Oil or Peanut Oil for cooking
Wonton Wrappers

Directions:

In a large bowl, mix together the first 5 ingredients until blended. Cover with plastic wrap and refrigerate for a minimum of 1 hour.

20 minutes before filling the wrappers, place pork mixture on counter and bring to room temperature.



Carefully remove 1 wrapper at a time, place on your work space so it forms a triangle and gently rub water on the edges. Place about $\frac{3}{4}$ t of the pork mixture in the center of the triangle. Fold the edges together and pinch to seal, being careful not to tear the wrapper. Do not over fill. Place on a platter and repeat until all of the wrappers have been made into triangular wontons.



In a large 12" nonstick skillet, or a large 12" cast iron skillet, heat the oil over med high heat. Place some of the wontons in the pan but do not crowd. Fry for about 5 minutes per side or until you see browning on the edges. Turn, they should be golden brown, and repeat frying on the other side. Be careful and do not burn as the oil should be quite hot. They cook fast. Keep warm on a covered platter until all have been cooked.

Place on a platter with a bowl of Shoyu mixed with grated ginger in the center. See the photo by the heading. Enjoy!