

Fried Shrimp Wontons

<http://userealbutter.com/2009/04/26/chinese-fried-shrimp-wontons-recipe/>

1 lb. raw shrimp, peeled, deveined, coarsely chopped
3-4 stalks green onions, washed, trimmed, diced
1 tbsp ginger, peeled and grated
1 cup water chestnuts, small dice
1/2 tsp salt (to taste)
1 tbsp sesame oil
~ 50 wonton wrappers
water or beaten egg white for sealing wrappers
oil for deep-frying

dipping sauce

1 tsp ginger, grated
1/2 tsp sugar
4 tbsps soy sauce
2-3 tbsps red wine or rice wine vinegar
chili garlic paste (optional)

Mix the shrimp, green onions, ginger, and water chestnuts in a bowl. Season with salt and sesame oil. Mix well. Place a teaspoon of filling in the center of a wonton wrapper and wet the edges on one half of the wonton with the water or egg white wash. Fold the wrapper in half on the diagonal and press the edges together, pushing out any air pockets in the wonton. Daub one of the bottom corners with more water or egg white wash and fold the wings in front of the wonton so that they cross at the corners. Press together. When all wontons are folded, heat oil in a deep medium saucepan to 350°F. Fry 5-6 wontons at a time until they are golden brown. Remove and set on a rack. To make dipping sauce, combine all ingredients and stir until sugar is dissolved. Serve hot wontons with dipping sauce.