

# **Shrimp Rangoon (Includes wonton recipe):**

## **Shrimp filling**

### Ingredients:

- 1 lb of raw shrimp, peeled and deveined (Coarsely chopped)
- 1/2 cup of green onion (thinly sliced)
- 1 tsp soy sauce
- 1 tsp Worcestershire sauce
- 1 tsp cracked black pepper
- 8 oz Cream Cheese, room temperature

### Directions

1. Use a chef's knife to coarsely chop the shrimp.
2. Combines green onions, soy sauce, Worcestershire sauce, black pepper and cream cheese into a large mixing bowl.
3. Slowly add shrimp to fully mixed base to ensure it is not crushed.
4. Use food processor and pulse until all ingredients are evenly incorporated.

## **Wonton wraps**

### Ingredients:

- 1 egg
- 1/3 cup water
- 2 cups all-purpose flour
- 1/2 teaspoon salt

### Directions

1. In a medium bowl, beat the egg. Mix in the water.
2. In a large bowl, combine the flour and salt. Create a well in the center of the mixture and slowly pour in the egg and water. Mix well. If the mixture is too dry, increase the amount of water one teaspoon at a time until a pliable dough has formed.
3. On a lightly floured surface, knead the dough until elastic. Cut dough into two separate balls. Cover the balls with a damp cloth for a minimum of 10 minutes.
4. Cut each ball into four equal pieces. Roll the pieces into 10 1/2 by 10 1/2 inch squares. Cut each into nine 3 1/2 by 3 1/2 inch squares. Use in any recipe that calls for wonton wrappers.

## Final preparation:

### Directions:

1. Line up the appropriate number of wonton wraps to utilize all of the filling.
2. Put approximately 1 teaspoon of filling on each wonton.
3. Wet the edges of each wonton and fold over the filling to form a small triangle or rectangle ensuring that you press all of the air from around the filling fully sealing the wonton. (\*See *illustration below*).
4. Heat 3-4 cups of a canola or vegetable oil of your choice to a temperature of 375°.
5. Gently place each wonton in the oil, careful not to bunch them up, and let them cook until they are a light golden brown.
6. Remove to a paper towel and let any remaining oil drain off.



\*A variety of different options for folding the wonton can be used.

7. Dip in a duck sauce, orange sauce, soy sauce or whatever you wish. **ENJOY!**

