

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



South of the Border Wontons

Fusion Cuisine is all the rage these days, and Paula and I invented it! Well, okay; we invented this dish, at least...

- 1 lb lean ground beef*
- 1 cup diced yellow onion*
- 1 can (4 oz) diced green chiles*
- Mexican spices, to taste – ground cumin, chili powder, etc.*
- 1 tsp minced garlic*
- ½ cup (2 oz) grated cheese*
- 1 pkg wonton wrappers*
- 1 egg, slightly beaten with 1 tsp water*

Brown beef and onion in a large skillet over medium-high heat. Stir in the chiles, spices and garlic as meat browns. Make as mild or spicy as you like! When meat is thoroughly cooked and onion bits are translucent, remove from heat and spoon off any remaining liquid. Add cheese and stir; set aside.

Set deep-fat fryer for 375° F and preheat. Meanwhile, prepare the wontons. Fill an individual wonton with about ½ tsp filling, and brush two edges with egg wash. Fold over and seal, then shape as desired. Place prepared wontons on a cookie sheet. When you have a few ready, you can begin to fry the wontons, 2-3 at a time, until light golden brown, about 3 minutes per batch. Rescue these tasty little morsels from the hot oil using a wire spider and place on a prepared wire rack with paper towels underneath. Keep going until all the filling is gone.

You can "zest it up" by using hotter chiles than the canned green ones. Serve with your favorite salsa, or with Sriracha, Asian chili sauce or sweet-and-sour sauce. Mix and match, the options are endless!

Yield: A whole mess of wonderful eating!

Preparation time: 25 minutes

Cooking time: 30 minutes

