

PORK & SHRIMP WONTONS WITH SOY SAUCE

F EASY

Last Modified: 01/03/2014

PREP: 30 Min
COOK: 30 Min
STOVETOP

APPETIZER-ASIAN

MAKES 8 To 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pkg	Wonton Wrappers (Square Or Round)	
1/2	Pound	Small Shrimp (51 / 60 Count)	Ground
1	Pound	Top Sirloin Pork Roast (Boneless)	Ground
2	Tsp	Orange Zest	
1	Bunch	Fresh Coriander Leaves (Cilantro)	Chopped
1/2	Tsp	Cayenne Pepper	
1/4 +/-	Tsp	Kosher Salt	To Taste
3	Tbsp	Fresh Ginger (Peeled)	Grated
4	Tbsp	Vegetable Oil	Divided
1	14 1/2 Oz	Can Chicken Stock (Swanson)	

SWEET SOY DIPPING SAUCE

4	Tbsp	Soy Sauce (Lee Kum Kee)	
4	Tbsp	Rice Wine Vinegar (Marukan)	
2	Tbsp	Lime Juice	
4	Tbsp	Granulated Sugar	
4	Stalks	Green Onions (Greens Only)	Thin Sliced

PREPARATION

FACTOID	This is quick, easy and tasty. You may freely substitute any or a combination of the Dipping Sauces from any of the Dumpling or Pot Sticker Recipes. You want Wonton Wrappers (about 50 to 64 or so per package). Wonton Skins are much thinner and will tear too easily. Siu Mei (Wonton) Skins will have about 100 skins in a 12 Oz. package.
TOOLS	<ol style="list-style-type: none"> 1) Medium Mixing Bowl 2) Small Heat Proof Bowl 3) Food Processor OR Blender 4) Large Stainless Steel Skillet & Lid 5) Wire Rack
FACTOID	The Pork you use MUST be VERY lean - No Fat at all, or the Wontons WILL explode during frying. You CANNOT substitute store Ground Pork here.
PREP	DISH <ol style="list-style-type: none"> 1) Grate the Zest from an Orange and set it aside. 2) Peel and grate the Ginger and set it aside. 3) Peel, de-vein and rinse the Shrimp and set them aside in cold water. 4) Preheat the oven to 200 degrees and place a serving platter inside.
PREP	SWEET SOY DIPPING SAUCE <ol style="list-style-type: none"> 2) Thinly slice the Green Onion greens and set them aside.

PORK & SHRIMP WONTONS WITH SOY SAUCE

1	FILLING: Cut the Sirloin Roast into small pieces (NO Fat). Place the Pork pieces into a food processor or blender and pulse until well chopped. Add in the peeled and de-veined Shrimp, Orange Zest, Cilantro Leaves, Red Pepper and Kosher Salt. Pulse until mixed thoroughly and place it in a medium mixing bowl.
2	DUMPLINGS: One at a time and working quickly so the next one doesn't dry out, remove a Wrapper from the stack and place a rounded teaspoon (plus or minus) of the Meat Mixture into the center of it. Using wet fingers, dampen the outside edges of the Wonton Wrapper, Fold up the corners and squeeze the tips to seal together. Pick up the filled Wonton and carefully twist the bottom while holding the sealed top for a couple of seconds until it seals together (It WILL tear pretty easily). Set aside on a wire rack to dry slightly before frying.
3	DUMPLINGS: In a large stainless skillet over medium high heat, heat 1 tablespoon of the Vegetable Oil until it just begins to shimmer. Working in small (NOT touching) batches, quickly add in 12 or so Wontons and fry for 1 to 2 minutes until golden brown on the bottom. Add in 1/3 cup of Chicken Stock, cover and steam until the Stock has evaporated and the Wontons are un-stuck from the pan. CAREFUL - They will re-stick again if you wait too long. Place the fried Wontons on the serving platter, cover lightly with aluminum foil and return the platter to the oven to keep warm. Wipe out the skillet with a paper towel and repeat until all of the Wontons have been steamed.
4	DIPPING SAUCE: In a small heat-proof bowl, thoroughly whisk together the Sweet Soy Sauce ingredients except for the Green Onion Slices until the Sugar has completely dissolved. Microwave the mixture on high for 2 minutes, whisk to mix while adding in the Green Onion Slices and set it aside to cool slightly.
SERVE	Place the warm Soy Sauce a small fancy bowl in the center of the serving platter for dipping and serve while the Wontons are hot.