

WildeBerryaki Wontons – Not gluten-free



Ingredients:

1 package of thawed ground turkey meat (approx 2 pds)

½ teaspoon of granulated garlic

(chef's trick) ¼ cup red wine – gives body and richer color to meat!

1 egg

1/3 cup of cilantro – washed and finely chopped

¼ teaspoon of black pepper

½ teaspoon of salt

½ small onion finely chopped & sautéed in oil

4-5 sprigs of thyme - leaves only

2 tablespoons WildeBerryaki

1 package of wonton wrappers (see directions on package for folding techniques)

1 large red pepper thinly sliced (1 slice per wonton)

Cilantro sprigs (2 sprigs per wonton)

1 cup vegetable oil for wok

Prep & Cooking Instructions:

In a separate sauce pan, measure out ½ cup of WildeBerryaki and place it on high heat until the liquid reduces down by half its volume. Turn off heat and set pan aside to cool. (This will be your dipping sauce!)

Lay wonton wrapper on flat surface and add 2 teaspoons of mixture on wrapper. Add a slice of onion, a slice of red pepper and 2 sprigs of cilantro on top of mixture. (see photo)

Follow the directions on package on how to fold the wraps properly. Add one cup of vegetable oil in a high sided frying pan or a wok and turn on high heat. Fry wontons until golden brown and until internal temperature of wonton hits 160 degrees F.

Remove wontons from pan and drain excess oil by placing on a wire rack or on paper towels.

Serving Suggestions:

Cut each wonton in half on the bias. Arrange on a beautiful plate with a small dish of WildeBerryaki dipping sauce in the middle. Garnish with left over cilantro, thyme and red pepper slices.