



Memphis Wontons

Oscar · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

A mashup of Southern BBQ with an Asian twist This was inspired by my time living in Memphis where you can get the worlds best meats cooked low and slow

Ingredients

- - 8 ounces cooked pulled pork
- chopped - ½ white onion
- minced - 1 (12 ounce) package wonton wrappers - 2 quarts canola oil - 1 cup barbeque sauce

Instructions

1. Mix pulled pork and onion together in a bowl. Spoon pork mixture
2. about 1 teaspoon per wonton
3. onto the center of each wonton wrapper. Moisten 2 of the 4 sides of each wrapper with water and fold wrapper over filling
4. forming a triangle. Press to seal. Heat oil in a deep-fryer or large saucepan to 325 degrees F (165 degrees C) or until almost smoking. Working in batches
5. fry wontons in the hot oil until golden brown
6. about 1 minute. Transfer cooked wontons to crumpled paper towels. Serve immediately with barbeque sauce. Cook's Note: If you prepare wontons in advance
7. cover and refrigerate the filled wrappers until ready to fry. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
8. ingredient density
9. and specific type of oil used.