

- Themed Menu Accompanying Recipe -

# Crispy Apple Wontons

1/4 cup unsalted butter  
2 apples, peeled, cored, and chopped into 1/2-inch cubes  
2 tbsp packed light brown sugar  
pinch salt  
1 tbsp dark rum  
about 15-20 wonton or egg roll wrappers (3" x 3")  
1 egg, beaten  
vegetable oil, for frying  
cinnamon sugar, for sprinkling (see recipe below)  
1 lemon, cut into wedges



Step 1



Step 2



Step 3

1. Melt butter in a medium skillet over medium heat. Add the cubed apples and sauté until tender, about 5 minutes.
2. Add the brown sugar and season with a pinch of salt. Stir to dissolve the sugar.
3. Very carefully add the rum (it will bubble and splatter). Stir until a slightly thick sauce forms. Set aside to cool *completely*.

## Cinnamon Sugar

3 tbsp granulated sugar  
1 tsp ground cinnamon

Combine the sugar and cinnamon in a small bowl. Stir well. Transfer to a sieve. Shake on wontons while they are warm.



Ron is the first to admit that he has a bit of sweet tooth...especially for warm and crispy *Beaver Tails*. His fav? The 'Killaloe Sunrise.' Our little crispy packages, topped with cinnamon sugar and a squeeze of lemon could be their second cousin.

# Apple Wontons, cont'd

## Step 4



4. To prepare the wrappers, lay one wonton sheet on a clean counter. Using a pastry brush, brush along the edges with a bit of the beaten egg. Spoon about 1 tsp of apple mixture onto the centre of the wrapper. Fold over to create a triangular turnover. Press edges to seal.

Set on a lined cookie sheet. Allow about 15 minutes for the edges to seal. Repeat the procedure with the remaining wontons.

## Step 5



5. Heat a clean medium or large skillet with about 1" of vegetable oil; heat to about 365°F (185°C).

Double check the seal on each wonton, then add 2-3 filled wontons to the hot oil. *Turn them over immediately to prevent the edges from curling.* Cook 5-10 seconds and then turn them over again to brown the other side. Total cooking time will be about 1 minute.

Remove to a plate lined with paper towel and sprinkle over the cinnamon sugar.



Serve warm with a squeeze of fresh lemon and vanilla ice cream.

